

Frangipane Apple Tart

Frozen or fresh short crust pastry, enough to line the shallow pan of the Remoska or a foil tart plate which will fit in it and is easier to lift out.

3 ripe desert apples, peeled cored halved and finely sliced
100g/ 4oz butter
100g/4oz castor sugar
1 egg
1 egg yolk
2 teaspoons of Calvados or Kirsch (optional)
100g/4oz blanched almonds, ground
2 level tablespoons of plain flour
Caster sugar for sprinkling
150ml/1/4 pt apricot glaze

Line the foil plate with the pastry, bringing it over the edge as it will shrink when baking. Prick the base, line with foil and bake blind holding down the base with a cupful of old dried chickpeas or special baking beads.

Bake for about 15 minutes till pastry is set, remove the foil and bake for a further 5 minutes. Leave to cool.

Cream the butter and caster sugar till light and soft, whisk in the egg and egg yolk, add the Calvados or Kirch, stir in the ground almonds and sifted flour. Pour into the pastry case and level evenly.

Arrange the apples on the frangipane in a wheel pattern and press down gently. Bake for 20 -25 minutes till the pastry begins to brown, may be longer for the apples to cook and the frangipane to set. Ten minutes before the end of cooking sprinkle the apples with the caster sugar which will slightly caramelize them.

Transfer to a rack to cool, brush the tart with the apricot glaze and serve at room temperature.

Using the same method instead of apples use apricots when in season – delicious.

