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STRAWBERRY BAKEWELL TART

BY SARAH BOONE



This recipe sings summer to me. Being from the UK, a bakewell tart is a summer staple – a delicious concoction of sweet shortcrust pastry, fruit, jam, frangipane (a chewy French almond filling) and topped with sliced almonds. It's a show stopper piece that can be made with just about any fruit and jam you like, or have on hand. Strawberries from our local farmer's market have been delicious lately, I recommend making this with whatever fruit is in season at the time ... strawberries, plums, and cherries to name a few. This tart is best served at room temp, so pack it up for your next picnic or backyard BBQ. A classic bakewell is finished with a sprinkling of confectioners sugar, this part in my opinion is optional, and I actually prefer it without!

MAKES 1, 8-INCH TART
INGREDIENTS

For the Sweet Shortcrust Pastry

- ½ c Unsalted Butter, cubed & chilled
- 1 ½ c All-Purpose Flour
- 2 ½ T Confectioners' Sugar
- 2 Large Egg Yolks
- 2-3 T Cold Milk, only as much as needed

For the Frangipane filling

- ½ c White Granulated Sugar
- ½ c Unsalted Butter, softened
- 2 Large Eggs
- 1 c Almond Meal / Almond Flour
- ¼ c All-Purpose Flour
- ½ c Strawberry Jam ([make your own!](#))
- 1 ½ c Fresh Strawberries, quartered
- 2 T Sliced Almonds

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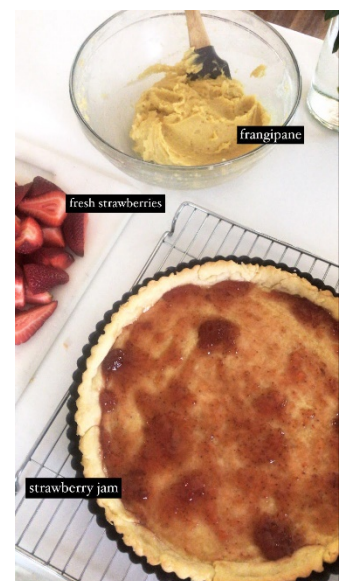
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SWEET SHORTCRUST PASTRY

1. Place the flour and confectioners' sugar in a food processor and blitz to combine. Add the butter and process for about 20 seconds until the butter pieces are about the size of a pea.
2. Add the egg yolks and, with the processor running on low, start pouring in the milk. Only use as much milk as you need for it to start clumping.
3. Remove the blade from the food processor and gently bring the dough together with your hands to form a disc.
4. Wrap tightly with plastic wrap and place in the fridge for at least 30 minutes.
5. Dust a clean work surface with flour and place the cold dough on top, dust the top of the dough, too. Roll it out to a 10-inch circle (just under $\frac{1}{4}$ inch thick), carefully not to push too hard and warm the dough up too much while rolling.
6. Preheat the oven to 350 degrees F.
7. Roll the dough over top of the rolling pin, then lift it and lower it over the baking tin and unroll it. Press the dough into the corners and up the sides. Roll the rolling pin over the top to trim off the overhang.
TIP: Before blind-baking your tart shell, place it in the freezer for 10 minutes, this will help prevent your pastry from shrinking.
8. Line the tart shell with baking paper and fill it with rice (or pie weights), making sure to press it right into the corners, and bake for 20 minutes. Remove the paper and rice and bake for a further 10 minutes.
9. Remove from the oven and let the tart shell partially cool.

FRANGIPANE FILLING

1. While the tart shell cools, beat together the sugar and butter until light and fluffy.
2. Add the eggs one at a time, beating well after each egg.
3. Sift over the flour, then add the almond meal/flour and beat until just combined.
4. Once the tart shell has cooled for at least 15 minutes, spread the strawberry jam over the base.
5. Dollop the frangipane filling all over the top and then spread it out until it's more or less level all around.
6. Randomly place the strawberry halves over the top, then sprinkle the almonds around, filling in the gaps.
7. Bake for 40 minutes until nicely golden on the center should be firm and spongy when you press it (not soggy)!
8. Allow to cool for 20-30 minutes (to room temperature) before slicing and serving. Enjoy!





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FEATURED WINES



2018 WHITE

50% Viognier | 50% Grenache Blanc
Paso Robles AVA

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2018 ROSE

68% Grenache | 16% Syrah | 16%
Mourvèdre
Central Coast, CA

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