

Strawberry and berry frangipani tart

Story behind the recipe

I wanted a all around fresh tart that everyone would Love, as my Fav berry compote recipe, I made this tart one day for the shop and never looked back...

For 1 large tart

Shortcrust

Butter	200gr
Salt	5gr
Caster sugar	80gr
Plain flour	250gr
Egg yolk	3 unit

Combine room temperature butter with salt and sugar in a mixer with a paddle
Sift the flour, then poor in the mixture
Then add the egg yolk at last, reserve in the fridge for 1 hour then roll the tart.

Almond cream

Butter	40gr
Caster sugar	40gr
Almond meal	40gr
Whole eggs	40gr
Thicken cream	40gr

Mix the room temperature butter with the caster sugar, when mixed, add the almond meal, then the eggs and cream at last.
Pour the almond cream on the raw tart, bake at 180°C

Raspberry jam

Raspberry	500gr
Caster sugar	150gr
Lemon juice	1 unit

Bring the raspberry and sugar to 105°C then poor the lemon juice and cool down

Berry compote

Lemon juice	70ml
Orange zest	2 unit
Caster sugar	40 gm
Corn flour	40 gm
Assorted berries	450 gm or 3 assorted punnets of different berries

1 punnet of fresh strawberry

In a cold pan, had the juice, zest, sugar and corn flour
Mix well and on a medium high, bring to a boil while stirring, then add the fresh berry and place on the tart Put a layer or two off fresh strawberry on the edge of the tart
Powder icing the tart for extra shine

Finishing touches

Place some fresh eatable flower for garnish