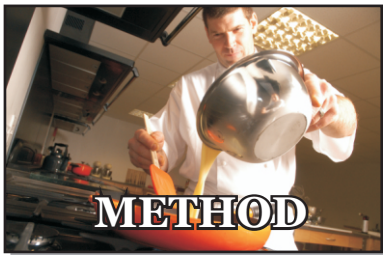


# Mince Meat and Almond Tart

454g	Plain flour	<b>Frangipane</b>	
140g	Icing sugar	112g	Butter
225g	Butter	112g	Sugar
1	Egg	92g	Eggs
1tbs	Milk	83g	Ground almonds
1 pinch	Salt	42g	Plain flour
2 drops	Vanilla essence	160g	Mince Meat
	Jam	15g	flaked almonds



Electric mixer with paddle or large mixing bowl  
 Weighing scales  
 Large spoon  
 Saucepan  
 Cling film



Put flour and butter into mixing bowl - rub through fingers or mix on a slow speed until it resembles breadcrumbs.

Add the egg, salt, essence and milk mixing to form a soft dough. Do not overwork. Bring dough altogether and wrap in cling film. Rest in fridge for 1 hour or freeze in batches. Use as required.

Cream together butter and sugar and then add egg, mixing constantly. Add the almonds and flour to form a smooth paste. Refrigerate until needed.

Line the tart moulds with grease and flour, put in fridge to set up.

Roll out pastry to 3-4mm thick, carefully place over mould and press into edges. Refrigerate for 1 hour.

Place mince meat on the bottom then fill with frangipane.

Scatter with flaked almonds. Bake for 20 to 25 minutes at 160 degrees c