

Portuguese Almond Tart

Pastry

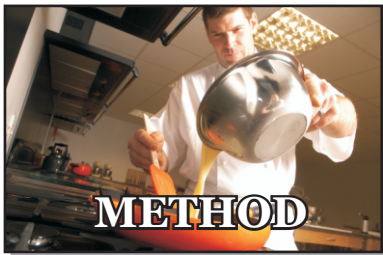
454gm Plain flour 140gm Icing Sugar 225gm Butter 1 Egg
 1 tbsp milk 1 pinch salt 2 drops vanilla essence

Filling

8 Egg Yolks 700ml Whipping Cream 125gm Caster Sugar
 100gm ground almonds



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



- 1 Put flour and butter into mixing bowl rub through fingers or mix in a mixer on a slow speed until it resembles breadcrumbs
- 2 add the egg, salt, vanilla essence and milk mixing to form a soft dough. Do not overwork. Bring dough together and wrap in cling film. Rest in Fridge for 1 hour or freeze in batches until required
- 3 Mix together the fillings ingredients in a bowl
- 4 Line the tart ring with grease and flour. Roll out the pastry to 3mm thick and carefully place over tart ring and press into edges. Chill for 1 hour
- 5 preheat oven to 180 degrees. Line the pastry ring with greaseproof paper and blind baking beans and bake for 15 minutes. Remove beans and foil. Brush the inside of the ring with egg yolk and return to the oven for 2 to 3 minutes to seal any cracks
- 6 carefully pour in the filling and turn down the oven to 120 degrees. Sprinkle with flaked almonds and cook for 45 minutes until set.

