

Bakewell Tart & Crushed Raspberry Mascarpone

INGREDIENTS	QUANTITY FOR 10-14 Portions
Pastry	
Plain Flour, Plus extra for dusting	150g
Icing Sugar	35g
Unsalted Butter, Cold and Diced small 3mm	100g
Egg Yolk, From medium egg	1
Filling	
Ground Almonds	180g
Unsalted Butter, Soft	100g
Caster Sugar	135g
Medium Eggs	3
Almond Extract (optional)	1tsp
Raspberry Jam	150g
Flaked Almonds	1 TBSP
Mascarpone	
Mascarpone	250g
Double Cream	300ml
Raspberries	1 Large punnet
Caster Sugar	50g & 50g

PRODUCTION METHOD

For the Pastry:

1. Place Flour, Icing Sugar, Butter & Egg Yolk into a food processor and blend for about 30 seconds, or until it looks like lots of little crumbs.
2. Tip out onto a clean surface and push together to make a flattened ball or circle, (depending on the shape of your mould.)
3. Wrap in cling film and place in the fridge for 30 minutes.
4. On a lightly floured surface roll out the chilled pastry to desired thickness of pastry.
5. Transfer pastry into a rectangular tart tin (36 cm X 12cm, or use 24cm Circular baking or quiche tin.) Press pastry well into the corners, then trim all the edges with a knife. Cover and chill for another 20 minutes.
6. Turn the oven on to preheat to 190C, make filling while the pastry is chilling.

Filling & Mascarpone:

7. Place the filling Butter & Sugar in a bowl and cream together until white.
8. Add the ground almond, extract and eggs and mix again until fully incorporated, Set aside until ready to put in the tart case.
9. For the mascarpone place ¼ of a punnet of raspberries in a small pan with 50g Sugar and 50g of water, bring to the boil then reduce to medium heat for 2-3 minutes, or until raspberries are cooked. Take off the heat and transfer to ideally plastic container to start cooling. Blend

the raspberries into a puree in a blender or just squish with a fork. (you can push this a sieve to get rid of the seeds if you prefer.)

10. Place mascarpone into a mixing bowl and whip slightly to loosen. Add 50g of Caster Sugar and the double cream, whip until medium peaks. Drizzle over some of your cooled raspberry syrup and break up $\frac{1}{4}$ of the punnet into pieces. Give one more little whip and set aside in a bowl until ready to serve.

Baking

11. Once the pastry is chilled, prick base with a fork then line with baking paper and fill with baking beans.
12. Blind bake for 15 minutes at 190C.
13. Remove baking beans and paper, return to the oven for a further 5 minutes, or slightly golden. Remove from oven to cool, reduce oven to 160C.
14. Once cooled Spread the jam over the base and tear up the remaining raspberries.
15. Spoon the almond filling over the jam and smooth into all corners.
16. Sprinkle with flaked almonds and bake in the oven for 25-35 minutes at 160C. Until Golden and firm to the touch.
17. Serve warm or cold with Mascarpone cream and remaining syrup.

Reference : The Holly Bush, Gorcott Hill

Hints & Tips

This British classic hails from a little village of Bakewell, Derbyshire. Use homemade jam for an even better flavour.

If you have no baking beans then feel free to use rice or dried lentils instead.

The shape of a bakewell is traditionally rectangular but to save buying new baking equipment feel free to use a round tin. Failing that a quiche bowl will also work, you may just have to chill the bakewell before removing.