



HOBSON'S  
CHOICE

# BLUEBERRY & ALMOND TART

**SERVES 8 - 10**

**Gaggenau Appliance:**

Oven, hot air & bottom heat cooking function

**Settings:**

180°C

**Cooking Time:**

40 minutes

**Preparation Time:**

15 minute

**INGREDIENTS**

For Pastry

**250g plain flour\***

Zest 1 lemon

**120g unsalted butter, softened\***

75g icing sugar, sieved

**2 large egg yolk\***

1 tbsp water

Frangipane

**200g ground almonds\***

150g caster sugar

**200g unsalted butter, softened\***

**2 eggs\***

**1 tbsp plain flour\***

2 tbsp lemon juice

6 tbsp lemon curd

250g blueberries

25g flaked almonds

**METHOD**

To make the pastry, measure the flour, lemon zest, butter and sugar into a processor. Whiz until the mixture looks like breadcrumbs and then add the egg and water. Whiz again until it forms a ball.

Roll out the pastry and line a 23cm (9") fluted flan tin. Place in the refrigerator while making the frangipane.

Preheat the oven on fan and bottom heat to 180°C with the baking sheet positioned on shelf position 1 counting from the bottom.

Place all the ingredients except the blueberries, lemon curd and flaked almonds into a food processor and blend until well combined.

Remove the pastry case from the refrigerator and spread the base with the lemon curd, spread the almond mixture on top and scatter the blueberries on top of the almond mixture, followed by the flaked almonds.

Place in the oven on the baking sheet and cook for about 30 - 40 minutes until golden brown and cooked through.

\*Allergens are highlighted in bold

**GAGGENAU**