

Raspberry frangipane tart

With a meringue border

1 tart

Ingredients

PASTRY

- **125 g** butter (room temperature)
- **125 g** caster sugar
- **3 g** salt
- **1 tsp** lemon zest
- ½ egg
- **15 g** water (1 tbsp)
- **250 g** plain flour
- **5 g** baking powder

FRANGIPANE

- **200 g** almond paste
- **1** egg
- **50 g** butter (room temperature)
- **100 g** crème fraîche
- **20 g** plain flour

RASPBERRY JAM

- **200 g** raspberries
- **100 g** jam sugar
- **5** drops lemon juice

MERINGUE AND FINISHING

- **50 g** egg white
- **75 g** caster sugar
- pinch of salt
- **4** punnets fresh raspberries

Method

PASTRY

1. Mix the butter with the sugar, salt, lemon zest, egg and water using the mixer.
2. Sift in the flour with the baking powder and mix to a dough.
3. Shape into a flat disc, wrap in cling film and chill in the freezer for 10 minutes to firm up.

FRANGIPANE

4. Knead the almond paste with the egg until smooth. Mix in the soft butter, then the crème fraîche and flour.
5. Roll the pastry out between two sheets of cling film into a circle slightly larger than the tin.
6. Lay the pastry in the buttered tin, press it well against the sides and trim off any overhang.
7. Spread the frangipane over the base and bake the tart for 20 minutes at 190 °C.

JAM

8. Heat the raspberries with the jam sugar and lemon juice, boil for 2 minutes, then leave to cool.
9. Take the tart out of the oven, let it cool for 5 minutes and remove it from the tin.

MERINGUE AND FINISHING

10. Whisk the egg white with a pinch of salt until stiff and gradually add the sugar. Keep whisking until you can no longer taste any sugar crystals.
11. Spoon the meringue into a piping bag and pipe a border around the edge of the tart.
12. Spread a layer of jam inside the meringue border and arrange the fresh raspberries on top, working from the outside in, until the whole top is covered.
13. Carefully scorch the meringue golden brown with a blowtorch.

EQUIPMENT

Mixer, sieve, rolling pin, cling film, tart tin, saucepan, piping bag, blowtorch