



Custard Tarts

Servings: 6

Prep Time: 5min

Cook Time: 18min

Ingredients

- 6 small deep shortcrust pastry cases
- 1 egg
- 100 g ground almonds
- 100 g butter
- 90 g golden caster sugar
- 1 orange
- 1 Tbsp vanilla paste or extract
- ½ a 350 g jar of good-quality raspberry jam
- 1 250 g tub of crème fraîche, to serve

Directions

1. Get all your ingredients and equipment ready. Turn your oven to 190°C/375°F/gas 5.
2. Put the 6 pastry cases on a baking tray. Make a frangipane mixture by cracking the egg into a mixing bowl and adding 100g of almonds, 100g of butter and 90g of golden caster sugar. Grate over the zest of 1/2 an orange and add 1 tablespoon of vanilla paste or extract. Use a spoon to mix everything together.
3. Spoon a small teaspoon of jam into each pastry base. Top with a heaped teaspoon of frangipane, add another small teaspoon of jam, then finally another heaped teaspoon of frangipane. Put the tray in the oven on the middle shelf and set the timer for 18 minutes exactly.
4. When the little tarts are golden and cooked, turn the oven off and take them out. Serve them warm, with a dollop of crème fraîche on the side.