



MasterChef  
AUSTRALIA

Official MasterChef Recipe 

## Frangipane Tart

### Ingredients

flour, for dusting  
¼ cup strawberry jam, heated  
1 punnet blueberries  
1 punnet raspberries  
1 punnet strawberries  
whipped cream, to serve

375g plain flour  
50g icing sugar  
200g butter  
1 egg

frangipane  
125g butter, diced  
125g icing sugar  
2 eggs  
1 egg yolk  
125g almond meal  
25ml dark rum



### Method officially tested

**Step 1:** Preheat oven to 180°C. Grease and line the base of a 18cm loose bottomed tart tin.

**Step 2: To make the pastry,** add the flour, icing sugar and butter to the bowl of a food processor and pulse until the mixture resembles coarse breadcrumbs. Add the egg and pulse again until the dough comes together. Wrap in cling wrap, then rest in the fridge for about 1 hour.

**Step 3:** On a lightly floured surface, roll out half of the pastry until 3-4mm thick. (you can freeze the remaining pastry for up to 4 weeks). Line the tart tin with pastry, then rest in the fridge for 15 minutes.

**Step 4: For the frangipane,** cream the butter and sugar in an electric mixer until pale and fluffy. Add the eggs and egg yolk, one at a time until incorporated in the mixture. Fold in the almond meal and dark rum.

**Step 5:** Remove the tart tin from the fridge. Brush half of the strawberry jam over the bottom of the tart, then spread the frangipane on top. Scatter over half of the berries, pressing lightly into the mixture. Bake in the oven for 30-35 until golden and cooked through. Remove from the oven and brush lightly with remaining strawberry jam. Serve with whipped cream and remaining berries.

**Serves 6**