



MasterChef
AUSTRALIA

Official MasterChef Recipe 

Raspberry Tart

Ingredients

450ml thickened cream
1 1/2 teaspoons vanilla bean paste
1/4 cup icing sugar, plus extra, to serve
3-4 punnets fresh raspberries

Sweet shortcrust pastry

2 1/4 cups plain flour
1/4 cup icing sugar
125g unsalted butter, softened
2 x 59g eggs



Method  officially tested

Serves 8

1. For sweet shortcrust pastry, combine flour and icing sugar in food processor, process to combine. Add butter and process to fine crumbly texture. Add eggs and process until pastry comes together. Knead lightly on floured surface until base is smooth, pat the top to flatten slightly then wrap in baking paper and refrigerate 20 minutes or until firm enough to roll out.
2. Preheat oven to 200°C (180°C fan forced).
3. Roll out dough on a lightly floured work surface, use pastry to line base and side of 3cm deep, 24cm loose-based tart tin. Trim off any excess pastry, prick the base all over with a fork, then refrigerate for 10 minutes.
4. Place sheet of baking paper over the pastry and three-quarters fill with raw rice or beans. Bake blind for 15 minutes or until edges are light golden. Remove paper and rice and bake further 10 minutes or until base is dry and pastry golden. Set aside to cool in tin. Transfer pastry case to serving plate.
5. Whip the cream, vanilla and icing sugar together until thick. Spoon whipped cream into pastry case, then spread evenly. Scatter with raspberries and sprinkle with icing sugar.