



A LONG ESTABLISHED FAMILY FIRM

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THE WORLD'S FINEST RANGE COOKERS

Apricot and Almond Tart by David Pengelly

Ingredients

23cm (9") Flan dish lined with sweet pastry
115g (4 oz.) Butter
115g (4 oz.) Caster sugar
115g (4 oz.) Ground almonds
2 Eggs
20-30g Flaked almonds (to sprinkle)
1 Tsp. Almond essence / flavour
4 Tbsp. Lemon curd
240g Can apricot halves in syrup (well drained) or fresh apricots, halved

Method

- Spread the base of the pastry case with the lemon curd.
- In a bowl cream the butter, sugar, eggs, almonds and essence to a pale and creamy mix, spoon into the pastry case and lay the apricots on top, sprinkle with flaked almonds.

AGA (2, 3 and 4 oven): bake on the floor of the AGA roasting oven for about 25 minutes adding the cold shelf above after about 15 minutes. (Note: use this method in all models of AGA to cook the pastry through from beneath.)

Everhot: set the oven shelf to its lowest position (or on a baking stone set on the floor of the oven) and bake with the top oven set to 200°C for approximately 25-30 minutes.

Dust with icing sugar.