

Peach Tart

Ingredients

For the pastry

175g plain flour, plus extra for rolling
85g cold unsalted butter, cut into small pieces
1 tbsp caster sugar
2 egg yolks

For the filling

100g caster sugar
140g butter
2 eggs, beaten
140g ground almonds
50g plain flour
3 peaches, sliced
peach preserve or apricot jam
crème fraîche, to serve

Method

- . To make the pastry, rub together the flour and butter until it looks like fine breadcrumbs, then mix in the sugar. Add 1 egg yolk and 1 tsp water, followed by the next yolk and 1 tsp water until the dough just comes together. Wrap in cling film and refrigerate for 30 mins.
- . Heat oven to 200C/180C fan/gas 6. Roll the pastry out on a lightly floured surface until big enough to line a 23cm tart tin. If the dough rips, simply patch it up. Cut away the excess pastry. Line with greaseproof paper, fill with baking beans, then bake for 10 mins. Remove paper and beans. Prick quite a few holes in the base of your tart, then bake for another 10-15 mins until biscuity.
- . While the pastry cooks, make the filling. Whisk the sugar

and butter together until you get a pale paste. Beat in the eggs and finally add the almonds and flour. Spoon into pastry case, arrange the peach slices across the top in a pattern and bake for 30-40 mins until golden. When cool, brush your preserve or jam across the top. Serve with a little pot of crème fraîche on the side and eat it quick before anyone else gets their hands on it!