

## Apricot and pistachio tart

This is a recipe taken from a wonderful entitled 'Salt' by Shaun Hill (of local fame) and he chose to keep the imperial measurements so I have followed his example. No need for blind baking here but keep the pastry thin and bake on the middle oven shelves.

1 x 11 inch tart tin lined with sweet shortcrust pastry

5 oz shelled pistachios – plus a few for scattering

3 oz blanched almonds

1 ½ ounces flour

8 oz butter (room temp)

8 oz caster sugar

4 eggs

About 10 ripe apricots

Blend the pistachios, almonds and flour in a food processor until like breadcrumbs.

Cream together the butter and sugar before beating in the eggs one at a time.

Add the nut mixture and mix well. Spoon the mixture into the unbaked pastry shell and chill for 2 hours.

Pre-heat oven to 175 degrees and arrange the apricot halves, cut side down on top of the mixture. Scatter the remaining chopped nuts and bake for 40 minutes. Rest the tart for 20 minutes before serving.