

Raspberry ripple tart

This makes enough for 12 slices so you could make two smaller tarts and put one in the freezer.

I used autumn raspberries but frozen would work well too. Or loganberries or any berry combination but just make sure it comes up sharp rather than too sweet.

First make shortcrust pastry using 500g plain flour, 100g icing sugar, 200g butter, 2 egg yolks and the zest and a little juice from one lemon. Chill for 20 mins.

Grease a loose-bottomed 28cm tart tin and line with the pastry. Chill for an hour before baking blind in a preheated oven at 180 degrees for 10 minutes (Make sure you weigh down the pastry with greaseproof and beans or rice) and finish by removing the paper and baking for another 5 minutes until the pastry golden.

Filling –

6 egg yolks	juice and grated zest from 8 lemons
5 whole eggs	250 g butter at room temp
270g caster sugar	250g raspberries plus 1 tbsp sugar.
1 tsp vanilla extract	

Put the yolks, eggs and sugar into a heavy bottomed pan. Add the vanilla, lemon zest and juice.

Whisk over a low heat until the mixture starts to thicken.

Stir in the butter in large chunks and keep stirring (you might swap to a wooden spoon) until it forms a thick custard.

Remove from the heat and strain through a sieve.

Mash the raspberries with the extra sugar in a pan and simmer for a few minutes, stirring all the time, until it seems jam like.

Spoon the warm curd into the tart case and spread it evenly. Spoon in the jam and swirl a little to create a ripple effect.

Cool the tart for at least an hour. It will firm up as it cools and it will store happily in the fridge for a couple of days but try to avoid serving it ice cold from the fridge.

Nb. This recipe will leave you with 8 egg whites but they freeze well in one (or two for convenience) clean, dry plastic container to be made into meringue.