

## Rustic plum tart

Serves 8-10

Pastry

**225g plain flour**

**pinch of salt**

**125g unsalted butter, chopped**

**2-3tbsp ice cold water**

Paste and topping

**1 large egg**

**60g hazelnuts blanched, toasted and ground**

**60g caster sugar**

**500g plums, pitted and sliced into segments**

To serve

**Cream**

- 1 Make the pastry first. Tip the flour and salt into a bowl. Add the butter and work with your fingertips until the mixture looks like coarse breadcrumbs. Add enough water to form a dough and bring the mixture together.
- 2 Knead briefly in the bowl or until more or less smooth. Wrap in clingfilm and refrigerate for 30 minutes.
- 3 Preheat the oven to 180°/gas mark 4. Roll out the pastry on a lightly floured surface to a circle of 35cm diameter. Place on a baking sheet lined with baking paper.
- 4 For the paste, beat the egg until frothy and stir in the hazelnuts and sugar.
- 5 Spread the paste onto the pastry circle, leaving a 5cm border around the edge (this will be folded over the plums).
- 6 Place the plums on top of the paste, more or less overlapping (see picture). Fold the edge of the pastry over the plums, tucking in where necessary.
- 7 Sprinkle the plums with a little caster sugar and bake for 25-35 minutes or until the plums look juicy and the pastry is pale golden.
- 8 Leave to stand for 20 minutes before serving with cream.



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Fat	17g	Saturated fat	8g	Energy	285kcal		
Protein	4g	Sodium	.1g	Fibre	1g	Carbs	31g

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