



LANARKSHIRE
LARDER

CHERRY BAKEWELL TART

by Roasted Cafe, Strathaven

Ingredients

Pastry

- 500g organic plain flour
- 250g unsalted butter cold
- 100g caster sugar
- 2 free range eggs

Filling

- 300g caster sugar
- 300g unsalted butter
- 6 free range eggs
- 300g ground almonds
- 50ml McLean's Cherry Bakewell Gin
- 100g raspberry or cherry jam

- 100g icing sugar
- 10ml water
- 150g apricot jam
- 30ml water
- 30 glacé cherries





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Directions

Pastry

- In a food processor place the flour and butter and pulse until resembles crumbs.
- Beat the eggs and the sugar together and add to the flour mix.
- Pulse until a dough has formed (try not to over mix or knead).
- Roll into 2 discs, wrap in cling film and place in the fridge for an hour.

Filling

- In a food processor, combine the butter and sugar and cream until nice and soft.
- Gradually add the eggs one at a time.
- Add the gin and ground almonds and combine until smooth.
- Set aside.

Bake the tart

- Heat oven to 180C.
- Take the pastry and roll out to the thickness of a pound coin.
- Grease a 28cm flan tin with removable bottom.
- Line with the pastry, fork some holes in the bottom cover a sheet of parchment and fill with baking beans.
- Bake in the oven for 10 minutes, remove the beans and bake for a further 10 minutes.
- Reduce oven to 160C.
- Remove shell from the oven and spread the jam evenly on the bottom.
- Place the almond mix on top of the jam and fill to just below the rim.
- Bake in oven for 40 minutes or until set.
- Remove and cool completely.
- Remove from the tin carefully.

Assembly

- Place the apricot jam with the water in a saucepan and gently warm through to create a glaze.
- Once the correct consistency has been achieved (looks like honey) pour onto the tart and carefully cover the top
- Take the icing sugar and mix in the water creating a paste.
- Drizzle the icing paste onto the tart to create a pattern of choice.
- Finally, halve the cherries and place on the tart
- Serve with either clotted cream or ice cream.