

Apricot and Almond Tart with Anglaise Sauce

4 Portions

Ingredients

| | | |
|-----|------|-------------------|
| 225 | grms | Shortcrust pastry |
| 1 ½ | tbsp | Apricot jam |
| 225 | grms | Fresh Apricots |
| 275 | grms | Frangipane |
| 300 | mls | Anglaise sauce |
| | | Flaked Almonds |

Method

1. Quarter the Apricots remove the stones and
2. Pre-heat the oven to 180/C and lightly butter 4 x 10 cm round or a Fluted ring with loose bottoms.
3. Roll out the pastry and use to line the cases. Spoon the apricot jam onto the base of the pastry cases then divide the quartered apricots Between the cases reserve a few for the top. Fill with the frangipane and top neatly with the reserved apricots. Sprinkle with flaked almonds
4. Place in the pre-heated oven and cook for 30-35 mins cover with foil towards the end of the cooking time so as not to brown too much. Allow too cool to room temperature. Then brush with the apricot glaze.
5. Serve with the Anglaise Sauce and a dollop of clotted cream.