



CHOCOLATE RASPBERRY TART

SERVES 8-10

PREP TIME: 2 HOURS

Nothing is more inviting than a tart on a special occasion, and this decadent recipe, inspired by our Raspberry Chocolate Spread, is definitely a winner.

Ingredients:

Pastry

225g All-purpose flour

110g Unsalted butter, cold and cubed into 1cm pieces 80g Sugar

1 egg

Chocolate Raspberry Layer

1 jar Jars of Goodness Raspberry Chocolate spread Almond Frangipane Topping

130g Unsalted butter (soft, at room temperature) 130g Sugar

3 eggs

130g Ground almonds

45g All-purpose flour

Pinch of salt

8/12 Fresh raspberries

Icing sugar

Method:

For the Pastry

1. Grease a round 9-inch loose bottom tin (height 1.5 inch).
2. Place the flour, butter and sugar into a bowl and using your fingertips rub the flour and sugar into the butter. Once it looks like sand add the egg and knead the dough until it forms a ball.
3. Place onto a floured work surface and roll the dough out until it is about 4mm thick and large enough to cover the loose bottom tin (base and sides). Transfer the pastry to the tin and press into all the corners and sides. Trim any excess pastry from the edge and place in the fridge for 30 minutes.

For the Chocolate Raspberry Layer

3. Once the pastry has rested for half an hour, spread one jar of the spread over the base and place back in the fridge to chill. Move on to making the almond topping.
For the Almond Frangipane Topping
4. Preheat the oven to 170°C (fan assisted), 180°C (no fan) and place a tray larger than the tin onto the middle rack (placing the tin on here when cooking the tart will ensure the pastry base cooks well).
5. Place the butter and sugar in a bowl and beat until light and creamy. Add the eggs one at a time and beat well until combined. After the addition of the third egg the mixture may look split, but don't worry. Add the almonds, flour and salt and stir to combine. The mixture will become smooth. Spread this over the chilled tart and smooth the top. Place the raspberries around the edge on top of the frangipane. You can also use some of the excess pastry to cut decorations or letters to place on the top.
6. Place on to the tray that was placed in the middle rack and bake for 30-25 minutes, until the almond frangipane top has set and golden.



7. Remove and allow to cool to room temperature before unmoulding.
8. Decorate with a dusting on icing sugar and serve.