



SUMMER BERRY TART

From The Green Cat Bakery

SHORTCRUST PASTRY

INGREDIENTS

255g Butter (room temperature)

200g Caster sugar

2 large eggs

500g plain flour

DIRECTIONS

1. Using a stand mixer with the paddle attachment combine the butter and sugar. Mix on medium speed until smooth. Mix in 1 egg at a time until smooth. Scrape down the bowl and add the flour and combine until incorporated.
2. Tip the dough onto a lightly floured surface, roll into a bowl and cover in clingfilm. Chill for at least 2 hours.
3. Roll out to 3mm thick. Cut out discs to fit your chosen tart tins. Place disc into tin and press into sides. Chill the pastry shells in tin for at least 20 mins.
4. FOR THIS RECIPE LEAVE THE TARTS CHILLED UNTIL READY TO ASSEMBLE
5. Preheat oven to 160
6. Prick the chilled shells with a fork and bake in the oven for 10-15 mins until golden brown. A minute or 2 before desired colour is reached remove from the oven and brush with egg wash and return to oven
7. Let pastry shells cool on a cooling rack before removing from tins.

FRANGIPANE

INGREDIENTS

125g butter softened
1/2 cup caster sugar
2 eggs
1 1/2 cups ground almonds
1 tbsp plain flour
Almond / vanilla essence

DIRECTIONS

1. In a stand mixer with the paddle attachment cream the butter and sugar until light and fluffy. Add
2. 2 eggs one at a time, scraping down between.
3. Add ground almonds and flour and mix on a low setting.
4. Store in the fridge until ready to use.

CREME PATISSERIE

INGREDIENTS

250 ml whole milk
1 tsp vanilla extract
50g caster sugar
3 egg yolks
10g plain flour
10g cornflour

DIRECTIONS

1. Bring the milk and vanilla to boil in a saucepan
2. Mix the sugar, yolks and flours together in a stand mixer with the whisk attachment.
3. Pour a third of the warmed milk over the egg mixture and whisk vigorously until smooth.
4. Pour the egg mixture into the saucepan with the rest of the milk and whisk over a medium heat until it thickens.
5. Transfer to a bowl and close cover with clingfilm. Chill until ready to use

CHANTILLY CREAM

INGREDIENTS

200 ml whipping cream
2 tbsp icing sugar
1/2 tsp vanilla essence

DIRECTIONS

1. In a stand mixer with the whisk attachment, add all the ingredients and whip into soft peaks.

ASSEMBLE THE TARTS

1. Pre-heat oven to 170
2. Take the chilled tart shells from fridge. Place 1 tbsp of frangipane on the base of the tart.
3. Add 2 tbsp of creme patisserie and scatter frozen berries into the creme pat
4. Bake for around 20 mins or until the pastry is golden. Leave to cool before removing from the tin.
5. Once cooled pipe chantilly cream and decorate with fresh summer berries
6. Stand back, appreciate your masterpiece and DEVOUR!