



KATHRYN'S PASSIONFRUIT AND THYME FRANGIPANE TART

Prep time: over 2 hours | **Cook time:** 40 minutes | **Serves:** 12

This fruit and herb sweet tart is filled with frangipane and cream cheese and topped with jelly. For this recipe you will need a 25cm/ 10in fluted tart tin.

Instead of using freshly squeezed passionfruit to create the juice, you can replace this with 180ml/ 6fl oz ready-made passionfruit juice.

INGREDIENTS

For the Pastry:

230g/8½oz plain flour,
plus extra for dusting
125g/4½oz unsalted butter
75g/2¾oz icing sugar
1 free-range egg yolk
1 tsp vanilla paste
3 tbsp full-fat milk

For the Frangipane:

85g/3oz unsalted butter
85g/3oz caster sugar
85g/3oz ground almonds
15g/½oz plain flour
1 free-range egg
1 tbsp amaretto

For the Passionfruit jelly:

175ml/6fl oz passionfruit juice
(from approximately 8 very large
passionfruits, sieved)
8 small thyme sprigs
12g/½oz powdered gelatine
70ml/2½fl oz cold water
150g/5½oz granulated sugar
1 tsp vanilla paste

To decorate:

Handful of cherries,
raspberries and blueberries
A few small mint leaves
Edible gold leaf (optional)

For the Cream cheese filling:

340g/11¾oz cream cheese
Pinch of salt
1 tsp vanilla paste
50g/1¾oz icing sugar
110ml/3¾fl oz double cream

- 1 To make the pastry, mix the flour, butter and sugar in a stand mixer with a paddle attachment until the butter is broken down. Add the egg yolk, vanilla and milk, then mix until it comes together. Wrap in cling film and leave to rest for at least 30 minutes in the fridge.
- 2 Once chilled, roll out on a floured surface and line a 25cm/10in fluted tart tin, making sure to leave an overhang. Put it back in the fridge for a minimum of 30 minutes. Preheat the oven to 200C/ 180C Fan/ Gas 6. Blind bake the pastry, filled with baking beans, for 15 minutes then remove the beans and cook for an additional 5 minutes. Let the pastry cool for 10 minutes.
- 3 To make the frangipane, put all the ingredients in a bowl and mix until combined. Spread a thin layer in the tart shell and smooth before putting it in the oven. Cook for 20 minutes.
- 4 To make the passionfruit jelly, bring the passionfruit juice and thyme sprigs to a simmer in a saucepan, turn off the heat and leave for 30 minutes. Dissolve the gelatine in the cold water and set aside. Bring the passionfruit mixture back to a simmer, remove from the heat and then add the bloomed gelatine, sugar and vanilla paste and whisk until the gelatine has dissolved. Sieve the mixture into a bowl and leave to cool.
- 5 To make the cream cheese filling, put the cream cheese, salt, vanilla paste and icing sugar in a bowl, and whisk with an electric whisk until combined. In a separate bowl, whisk the double cream to soft peaks, then combine with the cream cheese mixture using a spatula. Measure 30ml/1fl oz from the passionfruit jelly liquid and mix this in until combined.
- 6 To assemble, once the tart is cool, use a vegetable peeler to shave the pastry overhang so it is level with the tin. Add the cream cheese mixture and spread it out evenly and as level as possible which should leave a small gap on the top for the jelly. Pour over the cool liquid jelly and chill in the fridge for at least 3 hours, or ideally overnight.
- 7 To decorate, top with whole cherries, raspberries, blueberries, and a few mint leaves in a crescent shape along one side. Add some gold leaf to the fruit for extra pizzazz.