

Australian Nut Processors

Recipe STRAWBERRY AND ALMOND TART

Ref No. ANP017

INGREDIENTS:

1 pre prepared pastry base
Vanilla ice-cream

FILLING:

Strawberry jam
100g **DUCKS NUTS SLIVERED ALMONDS** (TOASTED)
100g **DUCKS NUTS FLAKED ALMONDS**
150g soft butter, chopped
3/4 cup caster sugar
3 eggs
1/4 cup plain flour
1/2 teaspoon baking powder
Icing sugar to serve
Cream



METHOD:

Place slivered almonds on an oven tray and bake at 200°C for 10 minutes.
Beat butter and sugar until light and fluffy, add eggs one at a time, beating well after each addition.
Gently fold in flour, baking powder and almonds and mix until combined.
Spread strawberry jam over cooled pastry case.
Top with filling and sprinkle with flaked almonds.
Bake for 30 minutes or until mixture is firm to touch.
Serve dusted with icing sugar and cream.

Serves 10-12

