

Summer fruit and almond tart

Serves 6 - 8, takes 25 minutes plus oven time

This really is super simple to put together and is a TOTAL winner. Crumbly, creamy, juicy, almondy, fruity deliciousness.

For the crust

* *Unsalted butter - 125g*

* *Sugar - 90g*

* *Vanilla essence - 1/4 tsp*

* *Almond essence - 1/4 tsp*

* *Plain flour - 180g*

* *Ground almonds - 2 tbsp*

* *Nectarines/peaches/apricots/figs - about 750g*

For the filling

* *Double cream - 100ml*

* *Egg - 1*

* *Honey - 1 tbsp*

* *Almond essence - 1/2 tsp*

* *Vanilla essence - 1/2 tsp*

* *Plain flour - 1 tbsp*

1 greased tart tin (about 30 cm diameter)

Preheat the oven to 180 degrees.

Start by making the crust. Melt the butter and sugar in a small saucepan over a low to medium heat, stirring constantly. Remove from the heat, add the vanilla, almond essence and flour and stir with a wooden spoon to combine - it will come together in one ball.

Pop the ball of dough into the prepared tin. Use your fingers to spread the dough evenly across the base and a couple of cm up the side of the tin.

Place in the oven for 12 minutes.

Meanwhile prepare the fruit. If using peaches and nectarines, cut each fruit in quarters and remove the stone. For apricots, cut in halves and remove the stone. For figs, simply halve them.

When the crust comes out of the oven, sprinkle the ground almonds over the base. This will help keep it crisp.

Mix all the ingredients for the filling together in a bowl until evenly combined.

Next, lay the fruit into the prepared crust. Start in the centre, placing the cut side of the fruit facing up. Work outwards in concentric circles, slightly overlapping the fruit to make fairly snug rings.

Finally, pour the filling evenly over the fruit.

Bake in the oven for 50 minutes. Depending on your oven, you may need to cover the tart towards the end with tin foil if the fruit looks like it is burning. A little caramelisation is fine and good!