

EDGE RESTAURANT

RASPBERRY TART RECIPE

Crust Ingredients:

- 200g flour
- 80g powdered sugar
- 12 Tablespoon butter

Filling Ingredients:

- 75g chopped walnuts
- 283g frozen or fresh raspberries (do **not** defrost if frozen)
- 2 eggs
- 150g white granulated sugar
- 35g flour
- 1/2 teaspoon baking powder
- 1/2 teaspoon salt
- 1 teaspoon vanilla

METHOD

To make the crust, place all crust ingredient – (flour, powdered sugar, and butter) in a blender, or food processor. Process until a dough forms (about 30 seconds to a minute). Lightly grease the inside of a 9 to 10 inch wide, 1 inch high, tart pan with a little butter. Place the dough in the tart pan. Use your fingers to spread the dough and press it evenly all over the inside of the tart pan.

(You can use a rolling pin to roll over the top of the tart pan to remove any excess dough and create an even top edge.) Place in the freezer and freeze for one hour or longer.

Pre-bake in a (175°C) oven for 25 minutes. Remove from the oven and let cool for 15 minutes.

Note: it helps if before baking you line the crust with aluminum foil and fill with pie weights, such as dry beans; this will keep the tart crust from slumping.

Heat the oven to (175°C).

Place the chopped walnuts in the crust in the tart pan and spread evenly over the bottom. Place the fresh or frozen raspberries on top of the walnuts and spread in an even layer.

Beat together the remaining filling ingredients (eggs, sugar, flour, baking powder, salt, vanilla) until smooth.

Pour the egg mixture over the raspberries and walnuts.

Bake in the oven on the middle rack for 40 minutes, or until the top is evenly browned and the filling has set. When you remove the tart from the oven the center should still wiggle just a little.

Take a sharp knife around the edge of the tart to separate it a little bit from the pan. This will make it easier to remove pieces once the tart has cooled. Allow to cool to room temperature, then serve.