

Cherry and amaretto tart

Crostata alle ciliegie e liquore d'amaretto

Cherry and amaretto is a match made in heaven – this delicious tart is all the proof you need. The hardest part of this recipe is transferring the pastry into the tart case. I find that rolling the pastry directly onto floured cling film helps. Simply roll the pastry around the rolling pin with the cling film in place and roll it over the case with the cling film facing upwards, and then peel off the film. Serve with fresh cream, mascarpone or vanilla ice cream.

Serves 8

225g plain white flour

160g unsalted butter (chilled), diced

65g icing sugar, plus extra for dusting

Pinch of salt

2 medium egg yolks

For the filling

100g icing sugar

100g ground almonds

2 medium eggs, lightly beaten

½ teaspoon almond essence

2 tablespoons amaretto (almond liqueur)

450g ripe cherries, pitted

1. First make the pastry. Put the flour, butter, icing sugar and salt in a food processor. Blitz until the mixture resembles fine breadcrumbs. Add the egg yolks and pulse very briefly for about 10 seconds. Tip the mixture into a bowl and gather into a ball with your hands. Cover and transfer to the fridge for 30 minutes.

2. Roll out the pastry onto floured cling film and use it to line a loose-bottomed, round tart tin (ideally fluted), 24cm in diameter. Trim the pastry. Chill for a further 15 minutes. Preheat the oven to 200°C/gas mark 6.

3. 'Blind bake' the pastry case. Prick the pastry base all over with a fork, line the bottom and sides with baking parchment and weigh it down with baking beans or rice. Place the tin on a baking sheet and bake for 12 minutes. Remove

the beans or rice and paper, reduce the oven temperature to 170°C/gas mark 3 and cook for a further 5 minutes or until golden brown. Set aside to cool.

4. Meanwhile, make the filling. Combine the icing sugar, almonds, beaten eggs, almond essence and amaretto in a bowl. Tip the mixture into the pastry case. Arrange the cherries on top, pushing them lightly into the mixture.

5. Bake for 50 minutes or until the top is golden brown and firm to the touch. After 20 minutes, cover the edges with foil to prevent the edges from burning.

6. Leave to cool in the tin then place on a serving plate or board and dust with icing sugar.

