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## **PASTRIES LESSON – 10**

### **Strawberry Almont Tart**

#### **Ingredients:**

##### **Tart crust:**

Flour – 1 ½ cup  
Salt- ½ tsp  
Butter – ½ cup  
Vegetable shortening – 2 tbs  
Cold water accordingly

##### **Strawberry Almond filling**

Almond paste – 7 oz  
Butter or margarine – 4 tbs  
Sugar – ½ cup  
Salt- ¼ tsp  
Eggs – 2 large  
Vanilla – 1 tsp  
Flour – ¼ cup  
Strawberries

#### **Method:**

##### **Prepare tart crust:**

In medium bowl, mix flour and salt. Then add the butter with shortening until mixture resembles coarse crumbs. Add water 1 tsp at a time until dough is just moist enough to hold together. Wrap in a paper and keep in the fridge for 30 minutes. Then roll the crust to a pie dish and press against of tart to form a rim above edge of pan. Refrigerate 15 minutes to firm pastry slightly before baking.

Preheat the oven to 375 F and bake for 8 to 10 minutes.

##### **Prepare Strawberry Almond filling**

In a large bowl, with mixer at medium speed, beat almond paste, margarine or butter, sugar and salt until evenly blended, add eggs and vanilla. Increase speed to medium high, and beat until blended, at last fold in flour. Pour almond mixture into warm tart shell, spread evenly. Scatter strawberries in even layer over filling. Bake tart 40 to 45 minutes, until golden. Cool tart in pan on wire rack, carefully, remove side from pan.

Fresh Cream – 5 tbs  
Egg - 1

