Individual Strawberry and Pistachio Tarts

Makes 12

Ingredients

for the pastry

- 150g plain flour, sifted
- 75g butter, chilled and cubed, plus extra for greasing
- 30g icing sugar, sifted
- 1 medium egg yolk beaten with 1 teaspoon cold water

for the frangipane

- 55g butter or margarine
- 55g caster sugar
- 1 medium egg, beaten
- 40g shelled pistachios
- 15g plain flour

for the filling and glaze

- 4 tablespoons strawberry jam

Method

1. In a bowl, rub the butter into the flour until it resembles fine breadcrumbs (or do this in a food processor).
2. Next stir in the sugar.
3. Using a (palette) knife, cut in the beaten egg, then form the dough into a ball.
4. Flatten the pastry into a disc and wrap it in cling film; it needs to be chilled in the fridge for about 30 minutes, so it is cooled, but not hard.
5. Next grease a 12-hole muffin tin, before rolling out your pastry between two sheets of greaseproof paper. The pastry should be about 3mm thick (the depth of a £1 coin).
6. Use a 7cm round pastry/biscuit cutter to cut out 12 circles for the tarts
7. Place one disc in each hole of the muffin tin to form the base of the tarts. Chill for a further 15 minutes.
8. While it is chilling you can now make the frangipane: preheat the oven to 170°C (160°C fan)/325°F/gas mark 3. Using a food processor, grind the shelled pistachios into a powder. If you do not have a food
processor, take your anger out on the nuts by putting them in a secured sandwich bag and get bashing with a rolling pin. Take care!

9. Place the ground pistachios in a bowl along with the remaining ingredients for the frangipane and beat together with an electric handheld mixer until smooth and well combined.

10. Remove the pastry from the fridge and prick the bases of the pastry cases with a fork, add a small amount of jam to each, about half a teaspoon per tart.

11. Top each with some of the frangipane mixture (remember you need enough for 12 tarts) and bake in the oven for about 25 minutes until the frangipane is risen and golden.

12. Cool in the tin for a few minutes before transferring to a wire rack.

13. To make the glaze, using a saucepan, carefully heat the remaining strawberry jam with one teaspoon of water until runny and smooth, then pass through a sieve. Careful it may be hot.

14. Finally, brush the tops of the tarts with the strawberry glaze and leave to set and cool.