

Recipe of the month



I grew up on the Isle of Man and have many happy memories of days in the countryside picking wild blueberries and blackberries with my family. Our haul always got put to good use with this tart that my mum used to make. Pack it in your picnic for the perfect day out dessert.

A handwritten signature in gold ink that reads 'Thalia'.

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Blueberry and Almond Tart



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Ingredients

For the pastry:

- 150g plain flour
- 1 tbsp. caster sugar
- Pinch of salt
- 100g unsalted butter

For the filling:

- 100g butter, at room temperature
- 100g caster sugar
- Grated zest of 2 lemons
- 2 eggs
- 75g ground almonds
- 25g plain flour
- 150g blueberries
- 3 tbsp. lemon curd

Serves 6-8

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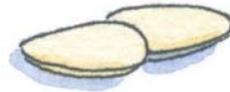
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Blueberry and Almond Tart

How to prepare

1. Preheat the oven to 200°C/Gas 6.
2. To make the pastry, place the flour, sugar and salt in a mixing bowl and rub in the butter until it resembles fine breadcrumbs.
3. Mix in 2 tbsp. cold water until it just binds, adding more if necessary. Knead lightly to a smooth dough on a floured surface.
4. Roll out and then line it into a 20cms loose-bottomed tart tin. Prick several times with a fork and put in the fridge for 30 mins. Line the pastry with greaseproof paper and add a layer of baking beans.
5. Cook the pastry for 15 mins. Remove the paper and beans and cook for 5 mins more until the pastry is just golden.
6. To make the filling, beat the butter, sugar and lemon zest together until creamy. Beat in the eggs one at a time, with a spoonful of ground almonds with each egg.
7. Mix in the remaining almonds, flour and the blueberries.
8. Spread the lemon curd over the tart case, then spoon the filling on top.
9. Bake for 20-25 mins until lightly golden.
10. Dust with icing sugar before serving with cream or custard.



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