

Rough Edged Tart

Sweet but piquant gooseberries and strawberries in light and crispy pastry.

This is a **Fairtrade** adaptation of a *Guardian*¹ recipe first published 30th June, 2012.

Ingredients

Filling:

- 200 g strawberries
- 200 g gooseberries
- 25 g **FAIRTRADE** caster sugar
- 1 **FAIRTRADE** lemon
- 15 g ground almonds
- 1 egg white (yolk used below)

Pastry case:

- 200 g plain flour
- 1 heaped tbsp icing sugar
- pinch salt
- 120 g cold butter
- 1 egg yolk (white used above)
- 50 ml cold milk (or water)

Pastry

Cut the butter into cubes.

Put the flour, icing sugar, and salt in a food mixer and blitz briefly to mix. Add the butter and blitz until it looks like breadcrumbs. Alternatively, by hand, rub the butter in with your fingertips.

Add the egg yolk and enough milk or water to bring the pastry together in large clumps.

Tip out onto a lightly floured surface and knead into a ball. Wrap it up in cling film and chill for 30 minutes. In the meantime, heat the oven to gas mark 6.

Prepare a flan dish or baking tray as necessary (juices may leak).

On a floured surface, roll out the pastry into a circle about 35 cm diameter and 2 to 3 mm thick. Transfer to the flan case. Sprinkle the ground almonds evenly into the case, leaving a border.

Spoon in the macerated fruit and any juices, leaving the same border.

Fold over the pastry border, lightly beat the egg white and brush it onto the fold-over pastry. Sprinkle on more caster sugar. Bake for 30 minutes until the pastry is a burnished golden colour.

Method

Fruit

Hull the strawberries.

Top and tail the gooseberries.

Take the zest from the lemon.

Combine the strawberries, gooseberries, caster sugar and lemon zest in a bowl and set aside to macerate.

Serve

Serve warm with ice cream, cream, or both.

¹<http://www.guardian.co.uk>