

Strawberry Tarts

Ingredients:

175g plain flour	125g cold butter, cut into cubes
1 egg yolk	25g ground almonds
50g caster sugar	250g mascarpone
1 teaspoon vanilla extract	3 tablespoons icing sugar
2 tablespoons strawberry jam	1 tablespoon water
250g strawberries	

Resources: knives, chopping boards, mini flan tins, mixing bowl, clingfilm, scales, spatula, baking beans, fork, rolling pin, pastry brush, spoon, saucepan, oven glove, cooling rack, baking sheet, baking parchment.

1. Preheat the oven to 190 C. Put a baking sheet to heat in the oven.
2. For the pastry, put the flour and ground almonds into a large bowl, add the butter and rub in with your fingertips until the mixture resembles fine breadcrumbs. Mix in the sugar. Add the egg yolk and mix with a fork until it binds together into a ball. Add a tablespoon of water if the mix remains crumbly.
3. Tip the pastry onto a lightly floured surface, gather into a smooth ball, then roll out to the thickness of a pound coin.
4. Cut out a disc of pastry to fit the flan tin (save the trimmings).
5. Line the flan tin, easing the pastry into the base. Overlap the tin so it sits slightly above the top (if it shrinks, it shouldn't now go below the level of the tin). Press the pastry into the flutes, lightly prick the base with a fork, then chill for 10 mins.

6. Whilst the pastry is chilling, place the mascarpone and vanilla extract into a mixing bowl and sift over the icing sugar, then beat with a spatula until smooth.
7. Line the pastry case with baking parchment, fill with dry beans and bake on the hot sheet for 10 mins. Remove parchment and beans and bake for 3 mins more until the pastry is pale golden. If you notice any small holes or cracks, patch up with pastry trimmings. Leave to cool on a wire rack.
8. Whilst the pastry case is cooling, remove green stalks from the strawberries and chop them into quarters.
9. When the pastry cases are completely cool, use a spoon to fill them with the mascarpone mix. Arrange the strawberries over the top.
10. Place the strawberry jam in a saucepan with the water and cook over a low heat. Brush the glaze over the strawberries.

This recipe will make 4 mini tarts.