Fruits of the Forest Tart

MAKES:8-10
PREPARATION TIME:45 minutes plus marinating and chilling
COOK TIME:30-35 minutes

INGREDIENTS:

- 100g pkt hazelnut kernels, toasted
- 300g plain flour
- 1/2 tsp ground cinnamon
- 1/2 tsp baking powder
- Grated zest of 1 lemon
- 75g icing sugar
- 1 large egg yolk
- 8 tbsp Filippo Berio Olive Oil
- 1 tbsp lemon juice

Filling :

- 500g frozen Black Forest fruits
- 4 tbsp berry fruit cordial e.g. raspberry, fruits of the forest
- 2 tbsp cornflour
- Icing sugar for dusting

METHOD:

Put the frozen fruits into a large bowl pour the cordial over then leave to thaw and marinate overnight.

Place the nuts in a food processor with half of the flour and chop finely. Add the remaining flour cinnamon baking powder and lemon zest and pulse to mix. Finally add the egg yolk olive oil lemon juice and 5 tbsp warm water and pulse until the mixture comes together. Lightly knead the dough then divide into 2 balls one slightly larger than the other. Knead the large portion into a smooth round then roll out and line a 23cm (9 in) metal flan tin trim the excess from the edge then place in the refrigerator for 1 hour.

Gather up the trimmings and add to the other portion of dough and knead together wrap and chill.

Meanwhile strain the fruit juices into a pan blend the cornflour with 2 tbsp water then add to the juices. Bring to simmer and stir until completely thickened. Pour over the fruit and fold together allow to cool.

Heat oven to 190ºC/375ºF.

Spoon fruit filling into the pie crust. Roll out the remaining dough quite thickly and using a sharp knife or fluted edge pastry wheel cut 10 strips about 1.25cm (1/2in) wide. Carefully lift five strips and place evenly spaced across the fruit give the tin a turn and lay the other five across the first five to make a lattice pattern. Trim the edges and press the pastry onto the base.

Bake for 30-35 minutes or until the pastry is golden brown. Cool before removing from the tin dust with icing sugar before serving.

Cook it with: Classico olive oil