

SEVILLE ORANGE MARMALADE TART

The bitter Seville oranges marry perfectly with the sweet almondy flavours. This is essentially a jumped-up Bakewell tart!

SERVES 4-6

20cm pastry tart shell, uncooked
2-3 tbsp good-quality Seville
orange marmalade
30g flaked almonds
clotted cream, to serve

FOR THE FRANGIPANE

250g unsalted butter
250g caster sugar
250g ground almonds
4 medium free-range eggs

To make the frangipane, beat or cream the butter and sugar in a food processor until the sugar has dissolved and the butter is pale. Turn the food processor speed down and add the ground almonds. Beat until just incorporated, then add the eggs one at a time so the mix doesn't split. Chill the frangipane until ready to use.

Preheat the oven to 150°C/300°F/Gas 2.

To assemble the tart, spread the marmalade on the base of the tart shell. Cover with the frangipane, sprinkle over the almonds and bake in the preheated oven for 40 minutes or until the frangipane is set (an inserted knife should come out clean).

Serve warm with a dollop of clotted cream.

