

## INGREDIENTS

### PASTRY

- 1 cup Almond Meal
- 2 cups Almond Flour
- 1 cup butter, hardened
- 1/2 tsp Salt
- 1/3 cup Caster Sugar
- 1/3 cup Almond Milk, chilled

### FRANGIPANE

- 1/4 cup Coconut Oil
- 1/2 cup Caster Sugar
- Zest of 1 Lemon
- 2 Eggs
- 1 cup Almond Meal
- 3 Tbsp Plain Flour
- Pinch Salt
- 3 Apples, cored
- 1 Egg Yolk
- 1/4 cup Raw Sugar
- Almond Butter to serve

## INSTRUCTIONS

1. Combine the pastry ingredients excluding the milk in a bowl and rub the butter through to form a bread crumb texture.
2. Stir through the milk and knead for 30 secs to bring everything together.
3. Flatten the dough into a 15cm circle, wrap in a tea towel and rest in the fridge for min 2 hours.
4. Whisk together the coconut oil, sugar and lemon zest to dissolve the sugar, then add eggs, almond meal, plain flour and salt and mix to combine. Rest for 2 hours in the fridge.
5. Cut the pastry in half, you only need half the pastry for 1 tart. Using two sheets of baking paper, roll the pastry in between the sheets until its roughly a 30cm circle. Place in the fridge for 30mins to rest.



## French Almond Tart



Makes 2 Tarts



60mins + 2.5hrs  
resting time

6. Preheat the oven to 180C.
  7. Cut the cored apples in half lengthways and cut into 3mm thick slices.
  8. Take the pastry from the fridge and place into a baking tray. Peel the top piece of baking paper off and spoon on about half of the frangipane, leaving a 3-4 cm border.
  9. Arrange the sliced apples over the frangipane and then fold up the edges of the pastry around the sides of the fruit, crimping the pastry if you want.
  10. Brush the pastry with the egg yolk and sprinkle the raw sugar over the pastry and fruit.
  11. Bake for 40-45 mins until the edges and base are crisp and golden.
- Serve the tart with the almond butter drizzled over and serve with ice cream or yoghurt.

Created for The Almond Farmer  
by Tom Walton

