VICTORIA O'NEILL
COOKING WITH CLASS

BUTTERED PLUM TARTS with RASPBERRIES **serves 8+**

If you have a ready made pastry shell you will be able to serve this in minutes.

Ingredients

sweet pastry
175g (6oz)plain flour
100g (4oz) butter
2 tbs caster sugar
1 egg

750g (1lb 10oz) Victoria plums
1 cups raspberries
75g (3oz) butter
1-2 tbs golden caster sugar

to serve whipping cream

Method

Make the pastry by blending the flour and butter together in a food processor or by rubbing it in with your fingertips. Stir in the sugar and then the egg. Tip onto a floured work surface and draw the dough into a ball with a little gentle kneading.

Roll out the dough to fit a 20cm (8") tar or make 6 tartlets. Freeze the pastry shells. Bake in a preheated oven at 180C (350F, gas 4) until light golden – 8-10 minutes for tartlets, 15 minutes for a large tart shell.

Halve or quarter plums, discarding the stems place in a frying pan with the butter. When ready to serve the tart/s heat the pan. Gently stir or toss the plums as they heat through. Add sugar and continue cooking for just a few minutes to warm the plums – don't let them disintegrate.

Pour plums into tart/s and cover with raspberries. Serve straight away with some cream in a jug.

To get ahead Freeze the tart shells ahead of time and bake on the day.

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