

Mango Frangipane Tarts with Red Currant Sauce

Shortcrust pastry

2.5 cups all purpose flour
2 tsp sea salt
2 sticks (8 oz) unsalted butter, chilled and cut into 1/4" cubes
3 tbsp ice-cold water or just enough to hold the pastry together

Frangipane

4 ½ oz softened butter
4 1/2 oz icing sugar
1/2 tsp of almond extract
3 eggs
4 ½ oz almond flour
1 oz all purpose flour
Red currant jam
handfull of red currants, taken from the stalks
sugar to taste
little bit of lemon or lime to freshen it up if too sweet

Pastry: At least 30 minutes before rolling and baking (or up to 1 day in advance) prepare the pastry. In the bowl of a food processor, fitted with a plastic blade, pulse together the flour and salt. Add the butter and pulse rapidly, about 40-50 times, or until the butter is blended into the flour and is coarse and the size of small peas. Gradually add the water in a small trickle, with the processor running. Continue adding just as the pastry starts coming together in the shape of a loose, crumbly ball. Turn out onto a lightly floured surface. Form into a disc, about 1" high, and wrap tightly with plastic wrap. Refrigerate for at least 30 minutes or overnight.

Frangipane: Put the soft butter and the icing sugar in a mixing bowl and mix until creamy and fluffy. Add the eggs one by one mixing well in between. The mixture will start to look very curdled but don't worry, it will all work out in the end! Add the almond extract and while the machine is turning, add in the flour bit by bit.

Red currant jam: Make the red currant jam by putting the red currants into a small saucepan with a bit of sugar and boil until the sauce thickens a little bit. Taste it and add more sugar or a little bit of lemon to freshen up the taste a bit.

To Assemble: When ready to bake take out your dough from the fridge and put it on a lightly floured surface. Roll the pastry quickly out till thin enough and lift it into whichever form you have prepared. (round, square, little or big) Line it carefully along the sides and remove the excess dough. Blind bake your pastry by lining it first with baking paper and then weighing it down with beans or rice. Bake in a preheated oven at 180 C for about 20 minutes. Take out the tins, remove the baking weights and brush your pastry with egg wash. Put it back into the oven and continue baking for another 10 minutes. Take out of the oven. Put a spoon of your red currant mix into the tins and spread it out to a thin layer across the bottom of your tins. Put the frangipane into your tarts and smooth the surface. Press the little mango pieces into your frangipane mix and make it look nice. Put back into the oven for about 25-30 minutes or until the top is golden brown. Take out of the oven and leave to cool for a bit before taking it out of the forms