

TORTA DI MANDORLE ALMOND TARTS



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This recipe can be made into one large tart or individual tarts using muffin tins.

INGREDIENTS

— Available at Mediterranean foods

Pastry

- 200g flour
- 100g sugar
- 125g butter, softened
- 2 eggs
- 1 tsp baking powder

Topping

- Icing sugar
- glacé red or green cherries
or an blanched almond

Filling

- 180g ground almonds
- 1 tsp mixed spice
- 150g sugar
- 4 eggs
- 1 tsp almond essence
- 150g glacé almond peel

METHOD

1. Whisk together the sugar and eggs until combined, then stir in the remaining ingredients.
2. Roll out the pastry carefully – rolling between sheets of baking paper works really well if you are a little nervous about using a rolling pin.
3. Pile the filling into the prepared pastry shell (s) – you do not need to blind bake – and cook in the centre of your oven at about 180c.
4. When the centre is firm to the touch, take out of the oven and allow to cool.
5. When cool make a thin icing from icing sugar, a drop or two of almond essence and a couple of teaspoons of water. Drizzle over the tart (tarts) and decorate with a glacé cherry cut into half or an almond.

Buon Appetito!

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