

Raspberry and Poppy Seed Tart Recipe

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Prep. time : 30 minutes

Cook time : 60 minutes

Ready in 90 minutes

Level : Advanced

Shortcrust Pastry:

- All purpose flour 200g (7oz)
- Butter 115g (4oz)
- Powdered sugar 100g (3.5oz)
- Egg 50g (1.8oz or 1 medium egg)

Filling:

- Raspberry jam 100g (3.5oz)
- Butter 100g (3.5oz)
- Sugar 85g (3oz)
- Egg 50g (1.8oz or 1 medium egg)
- Egg yolk 20g (0.7oz or 1 medium egg yolk)
- Poppy seeds, ground 100g (3.5oz)
- All purpose flour 20g (0.7oz)

Directions

1. To make shortcrust pastry, mix sifted flour and powdered sugar in a bowl and rub in cold dices of butter until you get crumbly mixture. Add one egg and make the dough. Wrap the dough in cling film, and leave it in the fridge for 30 minutes to rest.
2. Roll out chilled pastry and line 24cm (9") in diameter tart mold with it.
3. Fill the lined tart mold with baking weights or dried beans. Bake it at 180°C (350°F) for about 10-15 minutes. Then, remove the weights, and continue baking the tart shell until it is done. Then, brush the inside of the tart shell with an egg wash, and take it back in the oven for 2 more minutes.
4. While the tart shell is baking, prepare the filling. Cream the butter with sugar, and gradually add an egg and egg yolk. Fold ground poppy seeds and flour into the mixture.
5. Spread raspberry jam on the bottom of the baked tart shell.
6. Spread poppy seed filling on top of the raspberry jam.
7. Put the tart back into the oven and bake it at 180°C (350°F) for another 20-25 minutes.
8. Leave it to cool down completely. Sift some powdered sugar on top of the tart and serve it with fresh raspberries.