



Raspberry Frangipane Tarts



What you need

Serves 4

- 210g frozen ready-rolled puff pastry
- 25g lemon flavour biscuits crumbs
- ½ tsp lemon rind, finely grated
- 125g white marzipan cut into thin slices
- 150g frozen raspberries
- 4 tbsp brandy (optional)
- 20g flaked almonds, lightly toasted
- 1 tsp cinnamon powder

To serve

Custard or cream

Directions

- Pre-heat oven to Gas 6/200C. Roll the pastry out very lightly to make a 27.5cm square and then cut out four circles approx 13cm diameter. Place each one in a small 12cm loose bottom tartlet tin/or Yorkshire pudding tins so that a little of the pastry comes up the side.
- Mix the lemon rind, biscuit crumbs and, keeping a border of 1cm around the edge of the pastry, sprinkle a heaped teaspoon over the base. Then cover with marzipan slices and place 14 or 15 raspberries upright on top.
- Drizzle 1 tbsp brandy over the fruit on each tart, place on a heated baking tray and bake for approx 20 minutes until the pastry is golden and rises around the edges.
- Shake a little cinnamon powder over the raspberries and sprinkle with flaked almonds.



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