



Gluten-Free Almond and Raspberry Tart



DIFFICULTY: MEDIUM



PREPARATION TIME: 30 MINUTES, PLUS CHILLING TIME FOR PASTRY 1 HOUR



COOKING TIME: 50 MINUTES



SERVES: 8-10

Ingredients

Pastry

- 1 cup gluten free plain flour
- 1/2 cup maize cornflour
- 1/2 tspn mixed spice or cinnamon
- 1/4 tspn baking powder
- 1/4 cup ground almonds
- 125g butter, chopped
- 1 egg
- 1/3 cup caster sugar

Filling

- 2 punnets raspberries
- 1 cup sour cream
- 2 eggs
- 2/3 cup caster sugar
- 60g melted butter
- 2 tblspns gluten free plain flour
- Finely grated rind and juice of 1 lime or

Method

To begin baking your gluten-free almond and raspberry tart, preheat the Oven 200°C [CircoTherm](#)[®].

In a food processor combine the sifted dry ingredients with the ground almonds and butter. Pulse until the mixture resemble fine bread crumbs. Whisk together the eggs and sugar then add the processor and pulse until the pastry forms a ball.

Turn the pastry out onto a lightly floured surface (GF) and knead lightly until smooth then form into a ball. Place onto a piece of baking paper then press out to approx 20 cm. Chill for 30 minutes.

Roll the pastry between 2 pieces of baking paper to line a 25cm [fluted tart pan](#) with removable base. Trim the edges and prick the base well with a fork, chill a further 30 minutes. Load the pastry with a sheet of baking paper and some rice or beans to weight it.

Blind bake the pastry for 12 minutes, remove the paper and rice and bake a further 6 minutes until lightly golden. Cool. Reduce the oven temp to 160°C.

Arrange half the raspberries over the tart base. In a bowl combine the sour cream, eggs, sugar, butter, flour, rind and juice and whisk until combined. Pour the filling over the berries and drop the extra berries over the top. Bake for 30 minutes or until the filling is set. Allow to cool.

Dust the gluten-free almond and raspberry tart with icing sugar, slice and serve with a dollop of pure cream and extra raspberries.

lemon

Icing sugar, for dusting

Pure cream or mascarpone, for serving

Extra raspberries, for serving

Notes

**Need help with your NEFF oven or
wanting to find out more about NEFF Appliances?
Book a phone consultation with our cooking expert!**

Our expert will answer all your cooking questions or if you are looking for appliances they will talk you through our range, current promotions and important features to ensure you select the right products for your lifestyle.

**Click here to book
a phone consult**

