Decadent Strawberry & Almond Tart

A classic French-style pastry featuring a crisp sable crust, rich almond cream baked with a hint of strawberry jam, and topped with fresh strawberries, toasted almonds, and mint.

Ingredients (For a 18 cm / 7-inch Tart Pan)

1. Tart Crust (Pâte Sucrée)

- **Unsalted butter:** 60g (at room temperature)
- **Powdered sugar:** 40g
- **Egg yolk:** 1
- **All-purpose flour:** 120g
- **Salt:** A pinch

2. Almond Cream (Crème d'Amande) & Filling

- **Unsalted butter:** 50g (at room temperature)
- **Caster sugar (or powdered sugar):** 50g
- **Whole egg:** 1 (beaten, at room temperature)
- **Almond flour (almond meal):** 50g
- **Strawberry jam:** 40–50g

3. Topping & Plating

- **Fresh strawberries:** 1 punnet
- **Sliced almonds:** 2 tbsp (lightly toasted)
- **Fresh mint leaves:** For garnish
- **Powdered sugar:** For dusting
- **Strawberry puree/sauce:** For plate decoration

Instructions

Step 1: Make the Tart Crust

1. In a bowl, cream the butter until smooth. Add powdered sugar and salt, beating until pale.
2. Add the egg yolk and mix well. Sift in the flour and gently fold with a spatula until a dough forms.
3. Wrap in plastic film and chill in the refrigerator for at least 1 hour.
4. Roll out the dough and press it into your tart pan. Dock the bottom with a fork.

Step 2: Bake with Almond Cream

1. Beat the butter and caster sugar together until fluffy. Gradually mix in the beaten egg, followed by the almond flour.
2. Spread a thin layer of strawberry jam over the bottom of the unbaked tart shell, then fill evenly with the almond cream.
3. Bake in a preheated oven at **180° C (350° F) for 30–35 minutes** until golden brown. Allow to cool completely.

Step 3: Assemble & Plate

1. Slice strawberries into halves or quarters and pile them generously over the top of the cooled tart.
2. Sprinkle with toasted sliced almonds, fresh mint leaves, and a light dusting of powdered sugar.
3. Decorate a white plate with a swoop of strawberry puree, place a slice of tart on top, and add a couple of whole strawberries alongside it to finish.