

TOWN & COUNTRY

FINE FOODS

SERVING THE PROFESSIONAL SINCE 1984

RASPBERRY BAKEWELL



COMPOSITION

La Rose Noire mini brown butter tart

Raspberry & Amaretto jelly

Fresh raspberry

Glazed flaked almonds

RECIPE

RASPBERRY AND AMARETTO JELLY

-230g Capfruit Raspberry purée

-20g Amaretto

-2g Agar

METHOD

Heat the puree with the Amaretto, add the Agar and bring to the boil while mixing, fill the frozen tarts to the top and store in fridge.

GLAZED FLAKED ALMONDS

150g flaked almonds

140ml water

160g sugar

METHOD

Boil the water and sugar, pour over the flaked almonds and rest in the fridge for an hour
Drain and bake for 10 mins at 160c

DÉCOR

Fresh raspberries

Gold leave

FINISHING

Cut a raspberry in quarters and in halves, place a quarter on the filled tart then a half inside facing out, place a glazed almond over the centre of it and bit of gold leaf at the top.