



Red Plum and Frangipane Tart

Serves 6

For a delectable red plum and frangipane tart, start with puff pastry, then spread with a rich almond filling and top with thinly sliced plums before baking until golden. Finish with an apricot and honey glaze for a professional look.

Ingredients:

For the tart:

1 large rectangle (10x15) or 8 individual pieces (3½ x5) puff pastry*
3-4 ripe but firm red plums, halved, pitted, and thinly sliced
1 tbsp all-purpose flour, for dusting
1 egg, beaten with 1 tbsp water for an egg wash
Optional: turbinado or coarse sugar

Frangipane filling:

6 Tbsp unsalted butter, softened
1 cup almond flour
3 Tbsp regular flour
1/2 cup granulated sugar
1 large egg at room temperature
1/4 tsp salt
1-2 tsp almond extract (to taste)

Instructions

1. Prepare the frangipane:

In a stand mixer or a large bowl, cream the softened butter and granulated sugar until light and fluffy. Beat in the eggs and almond extract. The mixture may look slightly separated, but that is fine. Add the almond flour, regular flour and salt, and mix until combined and smooth. Cover and set aside until needed.

2. Assemble the tart:

Preheat your oven to 425°F. Roll the puff pastry sheet out to an even rectangle, about 1/4-inch thick. If making individual tarts, cut into 8 even sized pieces. Score a ½ inch (individual) or 1-inch (whole sheet) border around the edge of the pastry, being careful not to cut all the way through. This creates a rim that will puff up as it bakes. Dock the inside of the scored border with a fork to prevent it from rising too much. Spread the frangipane evenly inside the scored border. Arrange the sliced plums on top of the frangipane, overlapping them slightly. Brush the scored border with the egg wash. If desired, sprinkle the border with coarse sugar.

3. Bake and finish the tart:

Bake for 15 minutes for individual tarts or 20-30 minutes for whole sheet, or until the frangipane is set and golden brown and the pastry edges are puffed and golden brown. Once baked, let the tart cool slightly on a wire rack.

For a professional finish, you can brush the plums with a simple apricot jam and honey glaze while the tart is still warm. Alternatively, dust with powdered sugar before serving.

Easy Puff Pastry Recipe:

1. Using a **food processor**, fitted with the metal blade, add flour and salt to the bowl, then add $\frac{3}{4}$ cup cold butter cut in cubes and pulse until butter is absorbed (about 10 to 12 pulses), then add the remaining cold butter and pulse two or three times to combine, add the cold water and pulse four or five times just until the dough comes together to form a ball (do not to over process).
2. On a lightly floured surface place dough and knead lightly approximately 10 times. With a lightly floured rolling- pin (lightly flour the dough so it doesn't stick) roll into a rectangle approximately 12 x 18 inches.
3. Fold the dough like an envelope then fold in half, wrap in plastic and refrigerate for 1 – 2 hours.
4. Roll dough to desired thickness and cut to size.

Tips:

You can easily substitute store bought puff pastry in place of homemade.

Keep puff pastry chilled – it likes to be cold! If it becomes pliable or sticky, pop it into the fridge for 15-20 minutes or the freezer for 5-10 minutes.

If your puff pastry is turning brown rather than golden, cover it loosely with foil until finished baking.

Any remaining frangipane can be stored covered in the refrigerator for 3-5 days or frozen.