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summer fruit lattice tarts

Take a moment and savour this crumbly, buttery lattice tart stuffed with your choice of sweet berries. Gratifying in the summer, comforting in the autumn, this recipe is best served alongside a good dollop of our Cornish clotted cream.



FOR THE BLUEBERRY & BLACKBERRY FILLING

- 200g blueberries
- 200g blackberries
- 2 tbsp water
- 1 tbsp icing sugar
- 1 heaped tsp cornflour

FOR THE RASPBERRY & STRAWBERRY FILLING

- 200g raspberries
- 200g strawberries, diced
- 2 tbsp water
- 1 tbsp icing sugar
- 1 heaped tsp cornflour

FOR THE PASTRY

- 375g plain flour
- Pinch of salt
- 165g cold butter cubed

- 90ml cold water
- **or 500g shortcrust pastry pack**
- 1 egg, lightly beaten
- 1 tbsp caster sugar

FOR SERVING

- Rodda's Cornish Clotted Cream
- Icing sugar

YOU WILL NEED

6 individual tart tins

Make the pastry if you are using homemade pastry – Put the flour, salt and the cubes of butter in a large bowl . Use your fingertips to rub the butter into the flour until it resembles coarse breadcrumbs. Using a knife, stir in the cold water to bind the dough together. Wrap the dough in clingfilm and chill for 10-15 minutes before using.

Make the fruit filling. Place all the blueberries and blackberries in a pan along with the other ingredients. Over a medium heat, cook the fruit down into a thick compote – this will take approximately 5 – 6 minutes. Repeat with the raspberry and strawberry filling. Set aside to cool.

In the meantime, make the tart cases. Preheat the oven to 180C/gas 4. Roll out the pastry on a floured surface to approximately 1cm thick. Line the tart tins with the pastry (reserving the excess pastry for the lattice top) and place in the fridge for 20 minutes.

When the pastry has firmed up, remove from the fridge and line with a circle of greaseproof paper and spoon in some baking beans, raw rice or lentils. Bake for 10 minutes. Remove the baking beans and greaseproof paper, prick the base with a fork and return to the oven to bake for a further 5 minutes until cooked.

Spoon the fruit fillings into the baked tart cases. With the excessive pastry, cut into long, thin strips and lay over each tart in a lattice pattern. Stick the lattice to the tart using a little egg at the edges. Egg wash the lattice and sprinkle with a little sugar. Return to the oven and bake for 15 minutes until crisp and golden.

When baked, remove the tarts from the oven and allow to cool for 5 minutes. Carefully remove the tarts from the cases and finish with a sprinkling of icing sugar. Serve alongside a large dollop of Rodda's Cornish Clotted Cream.

Time: *1 hr*

Makes: *6*

products used

Cornish clotted cream (<https://www.roddas.co.uk/things-we-make/product/clotted-cream/>)

<https://www.roddas.co.uk/recipes/recipe/summer-fruit-lattice-tarts/>

A.E. Rodda & Son

The Creamery, Scorrier, Redruth, Cornwall, TR16 5BU

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