

# Gill's Gourmet Gallery

## French Raspberry Tart

### Ingredients:

1 packet of puff pastry  
Butter to grease an 8 inch flan dish  
200g fresh raspberries  
2 tablespoons raspberry jam  
For the patisserie cream:  
200ml whole milk  
1 teaspoon vanilla essence  
3 egg yolks  
10g plain flour  
10g corn flour  
50g castor sugar  
1 tablespoon icing sugar to decorate

### Method:

Grease an 8 inch deep flan dish.  
Roll out the pastry to line the flan dish.  
Bake in the oven 160c fan for 20 minutes until risen, crisp and golden.  
Remove from the oven to cool.  
Beat the egg yolks, sugar and flours until well combined in a heat resistant bowl.  
Heat the milk and vanilla essence to boiling point in a small saucepan.  
Add to the egg mixture and whisk.  
Return to the pan, heat and continue to whisk as it thickens.  
Remove from the heat at this point and place cling film on top of the patisserie cream to stop a skin forming. Cool.  
To assemble the tart: Fill the pastry case with the patisserie cream. Top with fresh raspberries.  
Drizzle with melted raspberry jam. Dust with icing sugar and serve.

