

BLUEBERRY, LEMON & LAVENDER FRANGIPANE

FOR THE CURD

- 2 eggs
- $\frac{3}{4}$ cup plus 2 tbsp (175 g) superfine/caster sugar
- Zest and juice of 3 lemons
- $\frac{1}{2}$ cup (115 g) unsalted butter, softened and diced

FOR THE FRANGIPANE

- 1 tsp dried lavender
- 1 cup (200 g) granulated sugar
- $\frac{1}{4}$ cup plus 2 tbsp (200 g) unsalted butter, softened
- Zest of 1 lemon
- 3 eggs
- 2 cups (200 g) ground almonds
- $\frac{1}{3}$ cup (40 g) all-purpose flour
- 20–30 fresh or frozen blueberries
- Flaked almonds, for topping
- Confectioners' sugar, to dust

When it comes to a classic frangipane tart, the frangipane layer is my favorite part. The thick, moist almond filling gets studded with various stone fruits and berries. I've stripped back the tart to just have the puffy, cake-like layer all on its own with a layer of zingy lemon curd hiding in the middle, scented with lavender and the juiciest blueberries nestling on top.

YIELD: 8 – 10 SERVINGS

Preheat the oven to 375°F (190°C). Grease the insides of six loose-bottomed, 4-inch (10-cm) tart cases with a little butter.

To make the curd, whisk the eggs in a medium bowl briefly to break them up. Whisk in the sugar, lemon zest and juice before transferring the mixture to a medium saucepan. Cook the curd on low heat, stirring constantly. Add the butter bit by bit while stirring and let it melt into the mixture. Cook the curd until it thickens enough to coat the back of a spoon. Pour into a bowl, cover and chill in the fridge.

To make the frangipane, add the lavender to a food processor and blend for 10 to 20 seconds to break it down. Pour in the sugar and pulse for 10 seconds, or until the lavender is ground with the sugar. Be careful not to process too much or you'll end up with powdered sugar.

Using a stand mixer or electric whisk, beat the butter, lavender/sugar mix and lemon zest for 3 to 5 minutes, or until pale and creamy. Add the eggs one at a time, beating well after each addition. Stir in the almonds and flour and beat until combined. Transfer the batter to a large disposable piping bag and snip off about a $\frac{1}{2}$ inch (1.3 cm) from the end. Pipe a thin layer onto the base of each tart case and then add about 1 teaspoon of lemon curd on top. Smooth this with the back of a teaspoon to even it out before piping on another layer of the frangipane, filling each case about three-quarters full. Top each cake with 4 to 6 blueberries, depending on their size, and sprinkle with a few flaked almonds. Bake for 15 to 20 minutes, or until the frangipanes are golden brown. Place them on a wire rack to cool completely in their cases before dusting with confectioners' sugar and serving.