



sharon glass

GRANADILLA TART

PASTRY

180g cake flour
45ml icing sugar
pinch salt
90g cold unsalted butter
1 egg yolk
30ml ice water

Preheat oven to 180°C.

Mix the dry ingredients together in a food processor. Cut up the unsalted butter and add it to the dry mixture. Pulse until the mixture resembles breadcrumbs. Add the egg yolk and ice water and pulse until it forms a dough. Wrap it in plastic wrap and refrigerate for 30 minutes.

Roll out the pastry to fit into a 26cm loose-bottomed tart tin. Prick the pastry with a fork. Bake blind for 10 minutes or until dough just starts to brown. Remove the beans and bake for another 10-15 minutes until pastry is a light brown. Take out the oven and cool slightly before adding the filling.

FILLING

250ml double thick cream
250ml castor sugar
4 eggs
200ml fresh granadilla pulp
15ml lemon juice
extra castor sugar for top

Whisk all the ingredients, except for the extra castor sugar, together until just blended. Pour gently into the baked shell. Bake for 25-30 minutes or until the filling is set. Remove from the oven and cool. Just before serving, sprinkle with castor sugar and melt with a blow torch or under the grill to make a brûlée.

Serves 6-8