



Plum Tart

Ingredients

For pastry

- 375g plain flour, plus extra for dusting
- 15g sugar
- 225g unsalted butter
- 1 egg
- 4 tbsp ice cold water

For Tart filling

- 5-6 plums, each cut into eighths, and stones removed
- 300ml Water
- 250g Honey
- Sprinkle brown Sugar

Method

- For pastry, put the flour and sugar into a large mixing bowl, add the butter. Rub together between your finger tips until the mixture resembles breadcrumbs.
- Add egg and water to mixture, slowly bring everything together to form a dough
- Knead the dough lightly on a floured surface, and refrigerate for about 30mins until firm.
- Meanwhile, add the water and honey into a saucepan. When the honey has dissolved add the plums and let them simmer for 5-10minutes. Drain and leave to cool.
- Preheat the oven to gas mark 4/108 C. Dust the surface with the flour and roll the chilled dough out thinly. Use it to line one large tin 25cm tart ring, or 6-8 individual tartlet rings 8cm on diameter, trim excess. (I grease my baking tray and use a round cookie cutter).
- Add the Plums on top of your pastry and sprinkle with brown sugar.
- Bake in the preheated oven for 20-30mins (30-40mins if using large tin), or until pastry is crisp and golden brown, and fruit is tender.

Enjoy!

