



WELL SEASONED

BY SUZANNE PODHAIZER

Spiced Cherry-Frangipane Tart

Tart dough includes so few ingredients that it's nearly impossible to come up with a "new" recipe. So just pick your favorite, and use that one. I riffed on a browned-butter tart crust recipe that I found on Food52.

I filled the tart shell with spiced almond "cream," which I mixed up by hand using almond flour, butter and eggs, plus a mix of toasted spices.

Finally, I topped the frangipane with sour cherries and scoops of cherry jam. You could add sliced almonds to the top, if you like. I got the idea for the recipe from the classic dessert called Bakewell Tart, which is the kind of thing contestants make on The Great British Baking Show.

Cherries, almonds and roses are all in the same plant family, so I like combining them.

GENERAL INGREDIENTS

A single tart shell, all-butter preferred
Frangipane (see below)

Fresh sour cherries, pitted

Sour cherry jam or pie filling

Dried rose petals to garnish (optional)

For Spiced Frangipane:

I used a recipe from David Lebovitz, and added a toasted spice blend. This is what I came up with.

1 stick butter, softened

1/2 cup sugar

2 large eggs, warmed up on the counter, and lightly beaten

1 cup almond flour

1½ teaspoons vanilla extract

1 teaspoon rose water

1 large pinch salt

1½ teaspoons ground spice mix (see below)

Toast a combination of spices in a heavy pan, until fragrant. I used a cinnamon stick broken up a bit, dried rose petals, allspice berries, a couple of cloves, green cardamom seeds, ½ of a star anise, and a couple of white peppercorns. After the spices were toasted, I ground them up in the blender until they were as fine as I thought they'd get. A coffee grinder would have worked even better, or a heavy duty mortar and pestle.

Whip together the butter and sugar, until fluffy. Pour in the beaten eggs, 1/2 of the mixture at a time, and beat until blended. Add the remaining ingredients. Taste, and decide if you'd like to use more salt, spices, vanilla or rose water.

DIRECTIONS

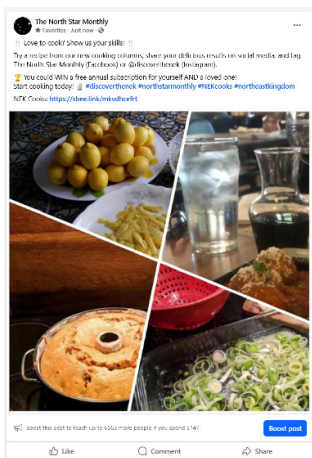
Prepare the tart shell, and blind bake it according to the instructions. When done, turn the oven to 375°F.

When the tart shell is cool, spread in the frangipane. Top with sour cherries and cherry jam, making some sort of design, if you'd like. I like to place the tart pan on a sheet pan, which makes it easier to move around in the oven.

Bake for 30 minutes, or until the frangipane is set and the top is lightly browned. If your oven doesn't heat evenly, rotate the tart after 20 minutes.

Serve warm or cool, with whipped cream, clotted cream or ice cream, if desired.





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