

Classic Fresh Raspberry & Custard Tart



By Ashley Alexander

Cold, creamy custard - subtly sweet and spiked with a touch of sour cream - spread into crisp, buttery pastry and topped with fresh raspberries glazed in apricot. This dessert is the ultimate refined classic. Elegant, impressive, and so delicious. With a few simple steps and some prep ahead, it's totally achievable.

SERVES 12 | **PREP** 1 hour 30 minutes | **BAKE** 35 minutes | **TOTAL** 2 hours 5 minutes (+cooling time)

INGREDIENTS

Tart pastry

- 250g plain/all-purpose flour
- 30g almond meal
- 80g pure icing sugar
- 1/2 teaspoon fine sea salt
- 125g unsalted butter, cold (in one large piece for grating on a box grater)
- 1 egg

Vanilla custard

- 6 egg yolks
- 110g (1/2 cup) castor sugar
- 40g (4 tablespoons) cornflour
- 500ml (2 cups) full-cream/whole milk
- 1 tablespoon vanilla bean paste

- 30g salted butter
- 1/4 cup sour cream

Apricot glaze

- 1/4 cup St. Dalfour Apricot Fruit Spread
- 2 tablespoons water

To assemble

- 2 tablespoons St. Dalfour Apricot Fruit Spread
- 350g fresh raspberries (approx. 3 punnets)

Key equipment

- 26cm/10-inch fluted round tart tin with removable base

METHOD

Tart pastry

1. In a large bowl, combine the flour, almond meal, and icing sugar.
2. Coarsely grate the cold butter into the flour mixture and use your fingertips to rub it in until fully incorporated.
3. Add the egg and mix to combine.
4. Bring the dough together and gently fold it a few times until it just comes together. Avoid overworking-it should be smooth but not kneaded.
5. Shape into a disc and roll between two sheets of baking paper until approximately 1/2 cm thick.

6. Peel off the top layer of paper, drape the pastry over your tart tin, and gently press it into the tin, removing the second paper layer.
7. Press the pastry into the edges and trim any excess. Patch any gaps with extra dough.
8. Save leftover dough for jam thumbprint cookies!
9. Prick the base of the pastry with a fork and freeze for 30–60 minutes.
10. Preheat the oven to 180°C/350°F (fan-forced). Line the shell with baking paper and fill with pie weights.
11. Blind bake for 20 minutes, then remove the weights and bake for another 15 minutes until golden and firm.
12. Allow to cool completely. You can make the shell 1-2 days in advance and store it in an airtight container at room temp.

Vanilla custard

1. In a large bowl, whisk the egg yolks and sugar until thick and glossy (1-2 mins).
 2. Add the cornflour and whisk again until smooth and light (another 1-2 mins).
 3. In a saucepan, heat the milk and vanilla bean paste over medium heat until just below a simmer.
 4. Remove from heat and very gradually and slowly whisk it into the egg mixture to temper (very slowly to avoid curdling).
 5. Once combined, pour the mixture back into the saucepan and return to medium heat.
 6. Stir constantly until thickened-don't stop stirring! It may take quite a few minutes, then thicken quickly.
 7. Remove from heat, add butter, and stir until smooth. Transfer to a bowl, press plastic wrap directly onto the surface, and refrigerate.
 8. Once fully chilled, whisk until smooth, then fold in sour cream.
- Tip: You can make the custard 1-2 days in advance.

Apricot glaze

1. Combine the fruit spread and water in a small saucepan over low-medium heat.
2. Heat until smooth and glossy. Strain to remove any lumps.
3. Use while still warm for easier brushing-it will firm slightly as it cools.

To assemble

1. Place the tart shell on a serving plate.
2. Spread 2 tablespoons of St. Dalfour Apricot Fruit Spread over the base.
3. Spoon the custard into the tart shell and smooth to the edges.
4. Top with fresh raspberries and gently brush with the apricot glaze.
5. Chill for a few hours or overnight-or serve immediately.

NOTES

Make-ahead friendly: The tart shell and custard can both be made 1-2 days in advance.

Pastry tip: Keep ingredients cold to ensure a crisp, tender base.

Jam tip: The warm apricot glaze gives the tart a beautiful sheen and helps preserve the berries.

Storage: Best eaten within 24 hours, but leftovers can be stored in the fridge for up to 2 days.



Find the recipe and watch the video online:

<https://www.gatherandfeast.com/classic-fresh-raspberry-custard-tart>

Let me know if you make the recipe! x **@gatherandfeast**