



PREP: 40 min +
chilling
COOK: 15 min
SERVES: 6

Mini Almond and Cherry Crumble Tarts

Almond and cherry is a classic flavour combination, and they work together brilliantly in these buttery, simple tarts. These are just as delicious with a scoop of ice cream, as they are next to a cup of tea.

Ingredients

Pastry

- 1 1/2 cups (225g) plain flour
- 125g butter, cut into cubes
- 1 large egg

Filling

- 4 cups (500g) fresh cherries, pitted
- 1/4 cup (550g) caster sugar
- 2 tsp Queen Almond Extract
- 2 tsp cornflour

Crumble

- 1/3 cup (50ml) self raising flour

Method - Pastry

STEP 1

Preheat oven to 200C (fan forced). Grease 6x 8cm x 2.5cm deep loose bottom fluted flan pans with butter.

STEP 2

Place flour and butter into a food processor and process until mixture resembles fine breadcrumbs. Add egg and process until mixture comes together forming a pastry.

STEP 3

Turn onto a lightly floured surface and knead until mixture comes together. Divide mixture in half. Form into 2 round 3cm thick discs, wrap in plastic film and refrigerate for 30 minutes or until firm.

STEP 4

Why not take a photo and share your version with us.
Tag [#queenfinefoods](#) on Instagram or post to our [Facebook](#) page.

Visit queen.com.au for recipes, tips, tutorials, products and to upload your own recipe.



Ingredients

1/3 cup (35ml) almond meal
40g butter, cut into cubes
1/2 tsp Queen Almond Extract
1 tbs caster sugar
2 tbs slivered almonds

Method - Pastry

Roll each pastry round out between 2 sheets of baking paper until 4mm thick. Cut each piece of pastry into 3 rounds large enough to line prepared pie tins. Line tins with pastry and trim.

STEP 5

Place pie tins onto a large baking tray. Line tins with baking paper and baking beads, dried rice or dried beans. Bake for 15 minutes. Remove baking beads and baking paper. Bake for 5 minutes or until light golden and cooked through. Cool.

Method - Filling

STEP 1

Reduce oven temperature to 180C. Put pitted cherries, sugar and almond essence into a small saucepan and stir over a medium heat until sugar dissolves and mixture comes to the boil. Simmer for 10 minutes over a medium heat or until cherries soften.

STEP 2

Combine cornflour in 1 tbs cold water. Add to cherry mixture with almond essence. Stir until mixture comes to the boil and thickens. Cool.

Method - Crumble

STEP 1

Combine ground almonds and flour in a bowl. Rub butter into almond mixture with your finger tips until mixture resembles coarse breadcrumbs. Stir in almond essence, sugar and slivered almonds. Stir until combined.

STEP 2

Spoon cherry mixture into pastry shells. Sprinkle crumble mixture onto cherries. Bake for 10-15 minutes or until crumble topping is golden. Serve warm or cold with thick cream or ice cream.

Why not take a photo and share your version with us.
Tag [#queenfinefoods](#) on Instagram or post to our [Facebook](#) page.

Visit queen.com.au for recipes, tips, tutorials, products and to upload your own recipe.