

Blueberry Cream Cheese Tart



Ingredients for Shortcrust Pastry:

175g Plain Flour
85g Butter
45g Caster Sugar
1 Egg Yolk



Ingredients for Filling:

350g Blueberries
115g Cream Cheese
60g Soured Cream
60g Caster Sugar
3 Eggs, Beaten
Zest of 1 Lemon
Pinch of Grated Nutmeg
Icing Sugar to Serve



Please bring a 23cm loose bottomed flan tin and a container to take your blueberry cream cheese tart home in.

Method:

1. Preheat the oven to 200°C or Gas Mark 6.
2. Weigh and measure out all the ingredients accurately.
3. Sieve the plain flour into a large plastic bowl.
4. Cut the butter into small even size pieces.
5. Put plain flour, butter and caster sugar into a food processor and pulse until it resembles breadcrumbs. Add the egg yolk and process until the pastry draws together into a firm dough ball.
6. Roll out the pastry on a lightly floured surface into a large circle to line the flan tin. Prick the base with a fork. Chill for at least 30 minutes.
7. For the filling, beat the cream cheese, soured cream, caster sugar, nutmeg, egg and lemon zest until well combined. Leave to chill in the fridge.
8. Line the pastry case with greaseproof paper, fill with baking beans or rice and bake blind for 10 minutes. Remove the paper and beans or rice and bake for 10 minutes or until pale golden.
9. Reduce the oven to 180°C or Gas Mark 4.
10. Place the flan tin on a baking tray.
11. Pour in the blueberry cream cheese filling and scatter the blueberries over the surface.
12. Bake for 25 to 30 minutes or until just set.
13. Remove from the oven and cool before transferring to a serving plate.
14. Serve warm or cold, dusted with icing sugar.

