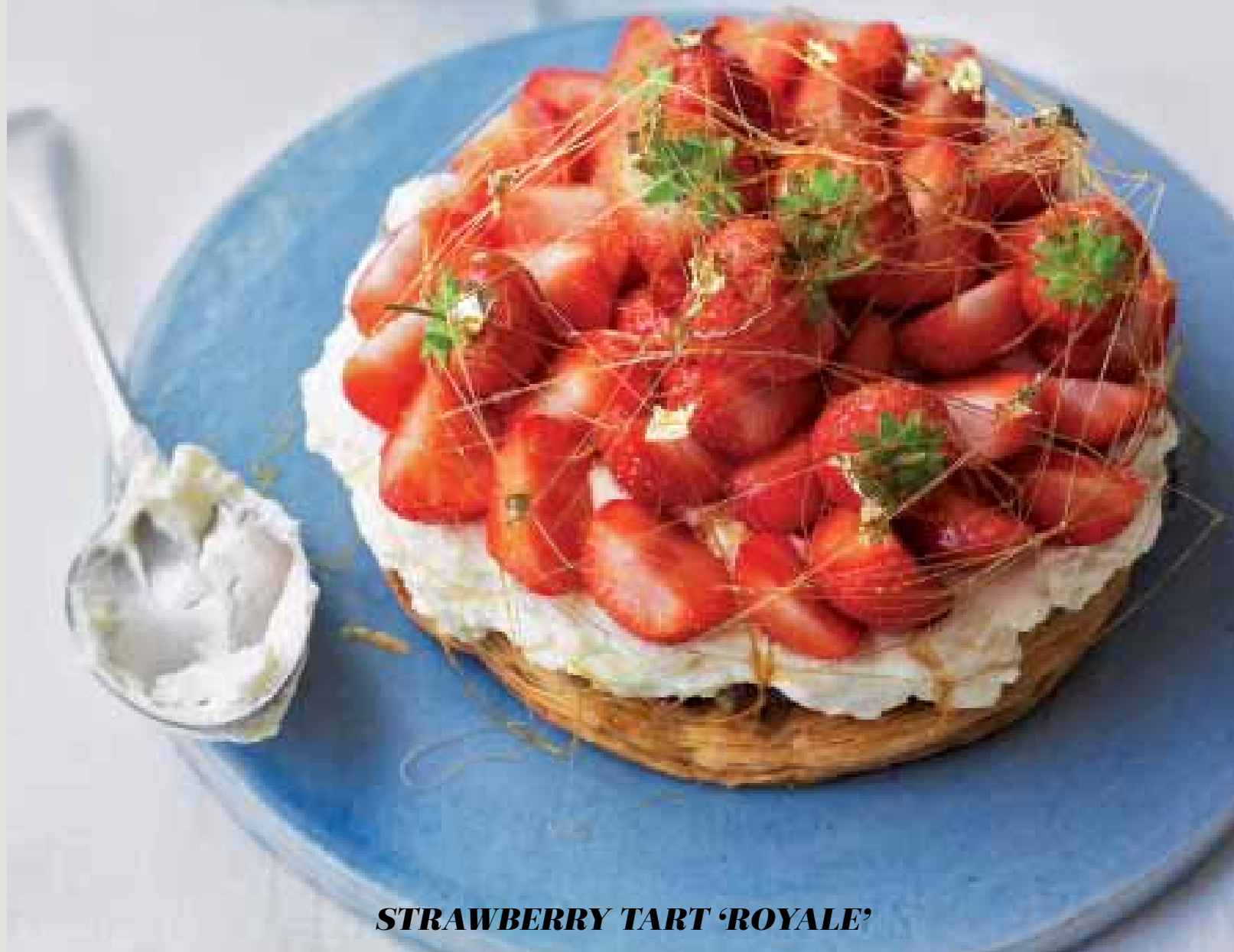


## SWEET TREATS

# Tempting tarts

*With so much for Britain to celebrate this year – not just Wimbledon fortnight – award-winning master pâtissier Eric Lanlard serves up classic strawberry tarts with a twist*



## STRAWBERRY TART 'ROYALE'

Serves 8  
Preparation time **15 minutes**  
Cooking time **25 minutes**

### INGREDIENTS

- 375g/13oz ready-made puff pastry, thawed if frozen
- Plain flour, for dusting
- 15g/½oz unsalted butter, melted
- 50g/2oz unsalted butter
- 2 tbsp dark muscovado sugar
- 2 bananas (not too ripe), peeled and sliced
- 1 tbsp strawberry liqueur
- 300ml/½pt whipping cream
- 2 tsp vanilla paste or extract
- 250g/9oz golden caster sugar

- 350g/12oz fresh strawberries, rinsed, hulled and halved (and a few left whole)

1. Preheat the oven to 200°C, 400°F, Gas 6.
2. Roll out the pastry on a lightly floured surface until 5mm/¼in thick. Cut out a circle 23cm/9in in diameter and place on a non-stick baking tray.
3. Brush with the melted butter and prick with a fork, leaving an unpricked border of 2cm/¾in around the edge. Cover with baking paper and place a second baking tray on top. Bake in the preheated oven

for 15 minutes then remove the top tray and baking paper and bake the pastry for another 5 minutes, or until it is golden. Leave to cool, still on the tray, on a cooling rack.

4. Meanwhile, melt the butter and muscovado sugar together in a non-stick frying pan over a gentle heat. When melted, increase the heat, add the banana slices and fry until golden, turning them over once.
5. In a large bowl, whisk together the cream, vanilla paste or extract, together with 100g/4oz of the caster sugar, until stiff peaks form.

6. Place the cooked pastry circle on a serving plate. (To stop it from sliding around, smear a little of the whipped cream on the plate first.) Cover the centre of the pastry with the cooled banana slices. Using a palette knife, spread the cream mixture over the bananas. Arrange the strawberries over the cream.
7. Put the remaining caster sugar in a heavy-based pan and heat until golden in colour and caramelised. Remove from the heat straightaway and drizzle carefully over the strawberries. I like to decorate my tart with a few flakes of edible gold leaf, too.

## MATCHA AND YUZU TART

Serves **8**  
Preparation time **15 minutes,**  
**plus chilling**  
Cooking time **40 minutes**

### INGREDIENTS

- 65g/2½oz golden icing sugar
- 20g/¾oz ground almonds
- 15g/½oz matcha (green tea powder, available from Asian supermarkets)
- 150g/5oz plain flour, plus extra for dusting
- 65g/2½oz unsalted butter, diced, plus extra for greasing
- 1 egg, lightly beaten

### For the yuzu curd

- 200ml/7fl oz yuzu juice (available from Asian supermarkets)
- Grated zest of 2 limes
- 200g/7oz golden caster sugar
- 1 tbsp cornflour
- 4 eggs
- 50g/2oz unsalted butter, cut into small cubes

### To decorate

- Strawberries, redcurrant stems and icing sugar

**1.** In a large bowl, mix together the icing sugar, ground almonds, matcha and flour. Add the butter and rub in using your fingertips. When the mixture resembles

breadcrumbs, stir in the egg. Bring the mixture together using your hands then knead on a lightly floured surface until smooth. Cover with clingfilm and leave to rest in the fridge for at least 1 hour.

**2.** Preheat the oven to 180°C, 350°F, Gas 4. Grease and flour a deep 23cm/9in tart tin.

**3.** When ready, roll out the pastry on a lightly floured surface and use to line the tart tin. Cover with baking paper and baking beans and bake blind in the preheated oven for 15 minutes. Remove the paper and beans and bake for a further 5 minutes. Leave in the tin to cool.

**4.** Mix together all the yuzu curd ingredients in a heatproof bowl. Place the bowl over a pan of barely simmering water, making sure it doesn't touch the water, and whisk continuously for about 15 minutes, until the mixture thickens. Pass the mixture through a fine sieve into another bowl then leave to cool for about 5 minutes before filling the cooked pastry case.

**5.** Smooth with a palette knife and chill in the fridge for at least 2 hours. Dust icing sugar around the edge then decorate with strawberries and redcurrant stems. This tart needs no accompaniment.



## STRAWBERRY AND RHUBARB TART

Serves **6-8**  
Preparation time **20 minutes,**  
**plus cooling**  
Cooking time **10 minutes**

### INGREDIENTS

- Butter, for greasing
- Flour, for dusting
- 1 x quantity sweet shortcrust pastry (see far right), with the chopped leaves from a bunch of fresh mint added
- 1 tbsp lemon juice

- 1 tbsp cornflour
- 150g/5oz pink rhubarb stems, cut into 1cm/½in slices
- 100g/4oz preserving sugar
- 700g/1½lb strawberries, rinsed, hulled and halved (a few left whole)
- Fresh mint sprigs and icing sugar, to decorate

**1.** Preheat the oven to 180°C, 350°F, Gas 4. Grease a deep 23cm/9in, loose-bottomed tart tin.

**2.** Roll out the pastry on a lightly floured surface and use to line the tart tin. Using a fork, prick the base all over then chill in the fridge for 15 minutes. Place a sheet of greaseproof paper over the base and sides of the pastry. Fill the base with baking beans and bake blind in the oven for 10-15 minutes, until the case is just set. Remove the paper and beans and bake for a further 10 minutes, until the base is dry. Leave in the tin to cool.

**3.** Put the lemon juice and cornflour in a large pan and stir to blend. Add the rhubarb, sugar and 300g/11oz of the halved strawberries. Heat gently to dissolve the sugar then simmer for 10-15 minutes until it forms a chunky, not runny, compote. Leave to cool.

**4.** Assemble just before serving. Remove the pastry case from its tin and spread the cooled compote over the base. Arrange the remaining strawberries on top and decorate with mint sprigs. Dust with icing sugar and serve immediately. A vanilla ice cream will complement the freshness of this dessert.

## Sweet shortcrust pastry

Makes **500g/1lb 2oz** or enough to line a **25cm/10in** diameter, **3cm/1¼in** deep tart tin  
Preparation time **10 minutes,**  
**plus chilling**

- 300g/11oz plain flour
- 4 tbsp golden caster sugar
- 200g/7oz unsalted butter, chopped
- 2 egg yolks
- 2 tbsp cold water
- 2 tsp vanilla paste or extract

**1.** Sift the flour into a mixing bowl and stir in the sugar. Using your fingertips, rub in the butter until resembling breadcrumbs.

**2.** Make a well in the centre and add the rest of the ingredients. Again using your fingertips, mix together to make a smooth dough.

**3.** Turn onto a lightly floured surface and gather together into a ball. Cover with clingfilm and chill for at least 30 minutes before using.

**4.** Any leftover dough can be frozen for up to 6 weeks.

## The art of the tart

Eric Lanlard, master pâtissier and twice winner of the prestigious Continental Pâtissier of the Year at the British Baking Awards, has earned himself an international reputation for superlative cakes with an impressive A-list clientele, including Madonna and Sir Elton John.

• Eric trained in France then moved to London, where he ran the patisserie business for Albert and Michel Roux. Five years later he launched his own business, Cake Boy, a café, cake emporium and cookery school in London.