



TREWITHEN DAIRY

GLYNN VALLEY · CORNWALL

SUMMER FRUIT CLOTTED CREAM TART

DESCRIPTION

This summer dessert is deceptively simple, yet impactful. Flex your creativity and have fun decorating the topping with a riot of colour - an array of berries and summer fruit.

Serves 8-10

INGREDIENTS

220g Plain Flour
30g Icing Sugar
110g Trewithen Dairy Unsalted Butter, chilled
1 Egg Yolk
200g Trewithen Dairy Cornish Clotted Cream
200g Mascarpone
1 Orange, Zest
200g Summer Fruits - strawberries, red currants, raspberries, blueberries, cherries and figs work beautifully

METHOD

Place the flour, icing sugar and butter in a food processor and blitz until the mixture resembles breadcrumbs. Add the egg yolk and very gradually stream in enough cold water until the mixture comes together. Gently work the dough until it looks smooth, before wrapping it up in cling film and allowing it to chill for at least 2 hours.

Preheat the oven to 160c fan. You'll need a 23cm pastry case.

Flour your work surface and roll out the pastry until its ½ cm thick. Carefully line the tart tin with the pastry. Trim off any excess pastry, prick the bottom and sides with a fork and return to the fridge to chill for 1 hour. Blind bake for 20 minutes, before removing the baking parchment and beans and finish in the oven for a further 10 minutes - or until golden. Allow to cool on a wire rack.

In a bowl, combine the mascarpone, clotted cream and orange zest. When the pastry is completely cool, carefully dollop the creamy filling inside, smoothing it out neatly.

Now decorate the topping with fruits - getting as arty as you like. Chill until you're ready to serve.