

## BLACKBERRY BAKEWELL TART

Most fruits work well in this tart, and when the blackberry season arrives I always make a couple of these tarts to eat and store away in my freezer, ready to bring out when summer is just a memory. But you can use any fruit of your choice, or whatever is in season.

**Serves 6-8.**

### Ingredients:

#### Pastry:

110g (4 ozs) plain flour  
50g (2 ozs) whole meal flour  
40g (1½ ozs) butter  
40g (1½ ozs) lard  
About 2 tablespoons water

#### Filling:

110g (4 ozs) butter  
110g (4 ozs) castor sugar  
110g (4 ozs) semolina  
1 egg, beaten  
1 tablespoon bramble jelly  
110g (4 ozs) blackberries



### Method:

For the pastry measure flours into a bowl, then rub in fats until mixture resembles fine breadcrumbs. Bind together with water to give a stiff dough. Wrap in cling film and rest in refrigerator for about 15 minutes, then roll out on a lightly floured surface. Use to line a 20cm (8 inch) flan dish, prick base and return to refrigerator. **For the filling:** Measure butter, sugar, semolina and egg into a bowl and beat well until thoroughly blended. Spread jelly over base of flan shell and arrange prepared blackberries on top. Spoon the semolina mixture over the blackberries, spread evenly and bake in preheated oven 200C, 400F, Gas Mark 6 for about 35 minutes until golden brown and pastry is cooked. Serve hot or cold.