

Gluten Free Cherry and Almond Tart

By Chef Eric

INTRODUCTION

This recipe is one of my favourites, being celiac (gluten intolerant), I can still make and enjoy delicious gluten free tart using seasonal fruits.

SERVES 6

INGREDIENTS

170g icing sugar
170g melted butter
5 egg whites
80g gluten free flour
100g ground almonds
20g pine nuts
Juice of half a lemon
A bit of kirsch
300g pitted cherries



METHOD

Preheat the oven to 180°C.
Slightly grease the sides and base of a 25cm tart tin, add greaseproof paper.
Sieve the icing sugar and flour into a bowl and add the ground almonds.
Whisk the egg whites for 1 minute, so they're frothy but not too stiff.
Gently mix all the ingredients together.
Pour into the tin, add the cherries and pine nuts on top.
Bake for 30 minutes, until lightly golden.

Served with a vanilla and Kirsch crème anglaise.