

**Warm raspberry and almond tart, lavender and honey ice cream,
berry merlot coulis**



SERVES 4

INGREDIENTS:

1 punnet of fresh raspberries

Lavender and honey ice cream:

250ml cream

250ml full fat milk

$\frac{1}{2}$ tsp edible grade dried lavender flowers

2 tsp honey

8 egg yolks

$\frac{1}{2}$ cup caster sugar

500ml whipped cream

Tart Shells:

750g plain flour

450g unsalted butter

100g icing sugar

1 egg

Raspberry Frangipane:

60g butter

60g caster sugar

60g almond meal

15g plain flour
1 egg
 $\frac{1}{2}$ punnet fresh raspberries

Berry Merlot Coulis:

1 punnet of fresh raspberries
1 punnet of fresh strawberries
2tbs sugar
 $\frac{1}{2}$ cup of Merlot

METHOD:

For the lavender and honey ice cream:

Combine the cream, milk, lavender and honey in a saucepan, bring up to a simmer before removing from the stove to infuse. Meanwhile, cream the sugar and egg yolks together. Strain the lavender and honey mixture into the egg yolks and allow to cool. When cool, fold through whipped cream, and churn in an ice cream machine. Freeze until needed

For the tart shells:

Mix the flour, butter and icing sugar together in a food processor until it reaches the texture of breadcrumbs, add the egg and process dough until smooth. Wrap in cling film and allow to rest for 2 hours in the fridge. Lightly flour work surface and roll out tart pastry until approximately 5mm thick. Line 4 small tart shells with the pastry and rest in fridge for another 20 minutes. After further resting, line tart shells with aluminum foil and pie weights, blind bake for 10mins at 180C, remove foil and bake for a further 2 minutes. Remove from oven and allow to cool.

For the frangipane:

Beat together the butter and sugar, whisk in egg, before folding through flour and almond meal. Fold through raspberries, and set aside to needed.

For the berry merlot coulis:

Combine the berries, sugar and merlot in a saucepan, simmer over low heat until berries break down. Remove from heat and liquidize in food processor until smooth. Set aside until needed.

TO SERVE:

Preheat oven to 150C. Place raspberry frangipane into tart shells, and smooth over with a knife. Place tart in the oven and cook for 5 minutes. To plate, drizzle some berry merlot coulis onto a plate, arrange

raspberries around tart, before placing a scoop of lavender and honey ice cream in the center of each tart. Place tart onto plate and garnish with a dusting of icing sugar and a sprig of mint.