



COOKING PASSION SINCE 1877

AMARETTO & BLACK CHERRY TART



INGREDIENTS

- 225 g **unsalted butter**, room temperature, chopped
- 200 g golden caster sugar
- ½ tsp almond extract
- 3 tbsp amaretto
- 4 medium **eggs**
- 200 g **ground almonds**
- 50 g cocoa powder
- 1 tsp baking powder
- 100 g **dark chocolate**, melted
- 250 g fresh or frozen-and-thawed black cherries, stoned
- 2 tbsp cherry jam
- Cherry **ice cream** to serve

Allergens highlighted in bold
Recipe contains alcohol

INSTRUCTIONS

1. Preheat the oven to CircoTherm® Intensive 165°C and grease a 23 cm loose-bottomed flan tin.
2. Place the butter and sugar in the bowl of a stand mixer, and beat until fluffy (about 3-4 minutes).
3. Add the almond extract and amaretto, then beat again whilst adding in the eggs, one at a time.
4. Fold in the ground almonds, cocoa powder and baking powder. Then fold in the melted chocolate until thoroughly combined.
5. Spoon the mixture into the prepared flan tin. Level the mixture with the back of a spoon.
6. Place the cherries on top of the tart and push them in to the mixture so they're half showing.
7. Place in the oven to cook for 40-50 minutes - until an inserted skewer comes out clean. Remove from the oven.
8. Heat the cherry jam (in a small pan or for a few seconds in the microwave) and brush the jam on top of the warm cake. Leave the cake to cool in the tin for 20 mins, before removing and placing on a rack to cool further.
9. Serve sliced into wedges, topped with ice cream.

