



# THURSDAY COTTAGE

HANDMADE



## WALNUT AND GREENGAGE JAM TART

Richly flavored and honey sweet, English grown Greengages are hard to come by. But here at Thursdays Cottage we are rather proud that we grow them on the farm to make our outstanding Greengage Jam.

For the pastry:

200g plain flour  
Pinch of sea-salt  
Pinch of ground ginger  
100g butter, cold and cut into small pieces  
125g walnuts, ground or finely chopped  
1 egg yolk  
1-2 tablespoons iced cold water

For the tart:

1x 340g jar of **Thursdays Cottage** Greengage Jam

Equipment: 23cm loose bottomed tart case



Place the flour, sea-salt and ginger into a roomy bowl. Add the butter and rub-in to a fine crumb. Add the walnuts and stir to combine evenly, followed by the egg yolk and sufficient water to bring together to smooth paste. Alternatively, (and much easier) you can put all the ingredients in a food processor and blitz for a few seconds to form a paste. Place the pastry dough into a plastic bag and chill for at least 30 minutes.

Preheat oven to 190°C/Fan 170°C/Gas 5.

Roll out the pastry thinly and line a 23cm tart case. Line the tart with baking parchment and baking beans and bake blind for 20-25 minutes, removing the paper and beans after approximately 15 minutes, until the base is crisp and golden brown. Bring together and roll out thinly the remaining scraps of pastry, then using a small decorative biscuit cutter cut out some shapes to decorate the tart with.

Remove from oven and spoon the greengage jam over the base. Garnish with the pastry cut outs, then return to the oven for 10 minutes or so until the jam bubbles a little and the pastry shapes are lightly baked.