



AB's Honey and Pine Nut Tart

This sweet tart is full of flavour and has a delightful texture. Serve warm with dollop cream, or pack to enjoy on a picnic.

PREP TIME: 40 MINS

COOK TIME: 45 MIN

INGREDIENTS

For the pastry:

- 225g plain flour
- 115g butter
- 2 tbsp icing sugar
- 1 egg

For the filling:

- 115g unsalted butter, diced
- 115g caster sugar
- 3 eggs, beaten
- 175g AB's Ironbark Honey
- grated rind & juice of 1 lemon
- 225g pine nuts
- pinch of salt



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DIRECTIONS

1. Preheat oven to 180°C.
2. Sift flour into a bowl, add butter and rub with fingertips until mixture resembles crumbs.
3. Stir in icing sugar. Add 1 egg and 1 tbsp water. Work into a firm dough that doesn't cling to the bowl.
4. Roll pastry out onto a floured surface and use to line a 23cm tart pan. Prick pastry with a fork and chill for 10 minutes.
5. Blind bake pastry for 10 minutes by laying baking paper over the base and filling with baking beads (dry rice can be used as a bead substitute).
6. Prepare filling by creaming butter and sugar together until light. Beat in the eggs one by one.
7. Gently heat honey in a small saucepan until runny. Add honey to filling mixture with lemon rind & juice.
8. Stir in the pine nuts and salt, and pour the filling mixture into the pastry case.
9. Bake for around 45 minutes until filling is lightly browned and set.
10. Leave to cool in pan slightly before serving.

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