

# RECIPIE

## Apricot & Marzipan Tart



Almonds and apricots make a lovely combination that can be enjoyed at any time of the year but it is a great in spring or during Easter holidays marzipan is used on cakes and in sweets.

### Ingredients

1 tin of Apricot halves in juice  
Golden Marzipan (... almonds)  
½ jar Tiptree Apricot Conserve  
Icing sugar  
Yoghurt or crème fraiche for serving

### Method

Set oven at 200c fan or 220c  
Drain apricots and place on kitchen paper cut side down  
Put pastry tart on baking sheet  
Beat Apricot Conserve (reserve 1 dessert spoon for later) and spread on base of tart  
Dust rolling pin and surface with a little sifted icing sugar and roll out marzipan  
Put apricots, cut side down onto tart  
Gently put marzipan over apricots and push marzipan down to the inside of pastry case  
Make small balls with remaining marzipan and place on tart.  
Brush Apricot Conserve on the marzipan  
Place tart in oven for 5-6 minutes – watch carefully to ensure it doesn't burn  
Remove allow to stand for ½-1 hour  
Serve with natural yoghurt or crème fraiche

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