

LEMON RASPBERRY TART

CRUST

- 1 CUP ALL-PURPOSE FLOUR
- 1/4 CUP CONFECTIONERS' SUGAR
- 1/4 TEASPOON SALT
- 1/3 CUP GROUND ALMONDS
- 8 TABLESPOONS MELTED BUTTER,
SLIGHTLY COOLED
- 1/2 TEASPOON ALMOND EXTRACT
- 2 OUNCES SEMISWEET CHOCOLATE,
MELTED

Lightly grease a 9 1/2-inch tart pan with nonstick cooking spray, coating the sides well. Sift together flour, confectioners' sugar and salt. Add almonds, melted butter and almond extract and beat until well blended and a thick dough is formed. Press dough into tart pan with fingers, distributing dough evenly. Bake in a preheated 350 degree oven for 15 to 18 minutes, or until lightly browned. While crust is still warm, brush melted chocolate evenly over the surface. Allow crust to cool. Keep oven temperature at 350 degrees.

FILLING

- 1 CUP GRANULATED SUGAR
- 2 TABLESPOONS ALL-PURPOSE FLOUR
- 1/2 TEASPOON BAKING POWDER
- 3 EGGS, LIGHTLY BEATEN
- FRESHLY SQUEEZED JUICE OF 1 1/2
MEDIUM OR LARGE LEMONS
- FINELY GRATED ZEST OF 2 SMALL
LEMONS

Sift together sugar, flour and baking powder. Beat in eggs, lemon juice and lemon zest. Pour into cooled crust and bake for 20 to 25 minutes, or until filling is lightly browned. Cool completely on wire rack. When cool, remove outer ring of tart pan, leaving tart on pan bottom.

TOPPING

- 1 1/2 PINTS FRESH RASPBERRIES
- 12 OUNCES CURRANT JELLY

Arrange raspberries on top of the cooled tart, starting at the outside and working toward center. The raspberries should cover the tart completely. Melt currant jelly over low heat until liquid. Brush melted jelly over each raspberry with a pastry brush. The jelly must be very hot to glaze well. Let cool until glaze is set. Cut into wedges.

8 TO 10 SERVINGS

Schramsberg Demi-Sec 1988 (Napa)