

Almond Raisin Tart



PT MANUNGGA PERKASA

Ingredients :

1. RAFLESIA wheat flour	1500 g
2. Margarine	750 g
3. Egg yolks	3 pcs
4. Egg white	1 pc
5. Powdered sugar	225 g
6. Mixed spice (spekuk)	50 g
7. Chopped raisins	200 g
8. Honey	50 g
9. Roasted chopped almonds	100 g
10. Raw chopped almonds	50 g
11. Sweetened condensed milk	350 g
12. Fresh strawberries	5 pcs



How to make :

1. Beat the margarine and powdered sugar until light, fluffy, and pale.
2. Add the eggs one at a time, beating well until the batter is well aerated.
3. Add the flour and mix until evenly combined. Let the dough rest.
4. Roughly chop the raisins, then mix them with the condensed milk and roasted chopped almonds.
5. Prepare round tart pans and line them with the dough.
6. Add the raisin filling mixture and spread evenly.
7. Mix the remaining dough with the raw chopped almonds and strawberry pieces, then use it to cover the top of the tart.
8. Bake at 200°C for 30–35 minutes.
9. Remove from the oven and serve.

Yield: 2 tarts.

**Recommended flour
to use**

Cita Rasa Pangan Berkualitas

