

# *Lesley Waters*

COOKERY  
SCHOOL





# *Rustic Summer Shortcake Tart*

A stunning looking tart that requires very little effort, combining fresh fruit, cheesecake and pastry.

Serves 6-8

## **For the pastry**

250g (9oz) plain flour

85g (3oz) rice flour

210g (7oz) butter, diced & chilled

55g (2oz) caster sugar

Grated zest 1 orange

1 large egg, beaten

Water

caster sugar for rolling

400g good quality cream cheese

1-2 teaspoons freshly ground black pepper

2 tablespoons icing sugar, or to taste

225g blueberries

225g small strawberries hulled

200g raspberries

icing sugar for dusting

1. Place the flours in a bowl and using your fingertips, rub in the butter. (Or briefly whizz together in a food processor). Stir in the sugar and orange zest. Stir in the eggs and enough water to bring together to form a dough.
2. Chill the pastry for 30 minutes.
3. Preheat the oven the Gas Mark 6 /200C / 400F. Line a large baking tray with non-stick baking parchment.
4. On a clear surface, using caster sugar in place of flour, roll out the pastry until approximately 3cm thick into a rough oval and carefully place onto the lined baking tray. Prick the pastry all over.
5. Bake the pastry in the oven for 10 minutes, or until cooked and biscuit coloured.
6. Allow the pastry to cool completely before carefully transferring to a large serving board.
7. In a small bowl beat the cream cheese with the pepper and icing sugar to taste. Spread this mixture over the pastry base leaving a 2.5cm border clear. Top the peppered cheese with the berries and lightly dust with icing sugar. Serve at once.

