

Rich Fruit Tart

Base

450 ml (250 g) cake flour
5 ml salt
160 ml (150 g) Clover Mooi River Butter, cut into cubes
1 egg yolk, beaten (reserve egg white)
60 ml cold water
5 ml lemon juice
150 ml (125 g) castor sugar

Layer one

Chopped fruit of choice, which could include dates, glazed cherries, citron preserve, raisins, green fig preserve, watermelon preserve, ginger preserve, sultanas, or any dried fruit

Layer two

275 ml Tropika Naartjie
50 ml Clover Mooi River Butter, melted

50 ml castor sugar
2 egg yolks, beaten
2 egg whites, stiffly beaten

Top layer

90 ml (85 g) Clover Mooi River Butter
190 ml (150 g) sugar
3 eggs, beaten
250 ml (80 g) desiccated coconut
10 ml lemon juice
2 ml vanilla essence
1 ml almond essence
1 egg white, stiffly beaten

To serve

Clover Fresh Cream, whipped
Pieces of green fig preserve or glazed cherries

1. Preheat oven to 180°C.
2. Base: Mix the flour and salt together. Add the butter and rub into flour with fingers until mixture resembles breadcrumbs. Beat egg yolk, water, lemon juice and castor sugar together and add to flour mixture. Mix to form a soft dough. Wrap dough with cling wrap and refrigerate for at least 30 minutes, then press evenly into a large greased tart dish.
3. First layer: Arrange fruit pieces evenly on the tart base.
4. Second layer: Beat Tropika, butter, sugar and egg yolks for 5 minutes. Fold the whites into mixture very lightly. Spoon over fruit layer.
5. Top layer: Beat butter and sugar until smooth and creamy. Add the eggs, coconut, lemon juice and essence and mix well. Fold egg white into mixture. Spoon mixture over Tropika layer and bake in oven for 35 - 40 minutes or until set and golden brown. Allow to cool and refrigerate until needed.
6. Serve with cream, cherries and green figs.

Serves 8 - 10



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