

Blueberry Tart

This can be served hot or at room temperature and is perfect with vanilla ice cream.

Pastry

250g plain flour
3 tbsps caster sugar
140g margarine
3 tbsps cold water

Preheat the oven to 190C. Beat together the flour, sugar and margarine with a fork until it resembles bread crumbs. Mix in the water to make a dough. Press the mixture into a shallow, round pie dish, and make sure the pastry is over the edge of the dish, because this will be folded over later.

Filling

400g blueberries
25g margarine, cut into chunks

Wash the blueberries, and mix in a bowl with the sugar. Pile onto the pastry, and dot the margarine over it. Fold the edges of the pastry over the fruit, leaving the centre open. Bake for ½ an hour, and if necessary, cover with foil half way through to prevent it burning.

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