

GLUTEN FREE BERRY MACAROON TARTS

Recipe by Nici Wickes

Makes 12

INGREDIENTS:

- * I Love Baking Gluten Free Pastry 300g
- * 1 cup berries, thawed and drained
- * 12 tsp berry jam
- * 1 egg yolk, mixed with milk for egg wash
- * 1 egg white
- * 2 Tbsp caster sugar
- * 1 cup desiccated coconut (can use long thread)

METHOD:

Preheat the oven to 180°C. Place an oven tray in to heat. Lightly grease 12-hole muffin tin.

Dust thawed pastry with flour and lightly knead pastry into a ball and then roll out.

Use a pastry cutter or glass to cut 12 x 8-9cm rounds of pastry. Brush edges of each circle with egg wash and press pastry into muffin tin holes.

Spread 1 tsp jam in base of each pastry case. Top with 5-6 berries.

Lightly whisk egg white with caster sugar and stir in coconut.

Divide coconut mixture between tarts.

Bake in lower third of oven for 20 minutes or until pastry and coconut topping is golden.

Enjoy!

Nici
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GLUTEN FREE FRANGIPANE TART

Recipe by Nici Wickes

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Serves 10-12

INGREDIENTS:

- * 75g butter, softened
- * 1/3 cup icing sugar + 1 extra Tbsp
- * 1 tsp vanilla extract
- * Grated zest of 1 lemon
- * Pinch salt
- * 1 small egg
- * 1/2 cup ground almonds
- * 1 Tbsp gluten free flour
- * I Love Baking Gluten Free Pastry 300g
- * 1 egg, lightly beaten
- * Citrus fruits, peeled and thinly sliced (mandarin, grapefruit, lemon, orange)
- * 1-2 Tbsp raw sugar
- * 25g butter
- * 2 Tbsp honey, warmed, for drizzling (optional)



METHOD:

Preheat the oven to 200°C. Line a 20x30cm (approx.) tart tin.

To make frangipane:

In the bowl of a standing mixer, beat the butter, icing sugar, vanilla, zest and salt until smooth. Add egg and beat until combined. Fold in ground almond and gluten free flour.

Lightly knead pastry into a ball then roll out to fit your tart tin. Spread mixture evenly over pastry and fold over edges to make a border. Chill tart base in the fridge for 15-30 minutes.

Use a paring knife to remove skin and pith of fruit. Slice into thin rounds and remove any seeds. Arrange citrus rounds on top of frangipane, placing them as close together as possible without overlapping. Brush the edges of the crust with the beaten egg and sprinkle entire tart with the sugar, going heavy on the crust. Dot citrus with bits of butter to keep it from drying out.

Bake tart in the lower two thirds of oven for 25-30 minutes or until crust is golden brown.

Drizzle with honey if using.

Best served warm but pretty darn delicious the day after baking too!

Nici
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(Please note you can use our standard Sour Cream Pastry for this recipe too.)



LEMON TART



Recipe by Nici Wickes



Makes one 24cm tart

INGREDIENTS:

- * I Love Baking Sour Cream Pastry 300g
- * Peel of one lemon
- * 1/2 cup caster sugar
- * 250ml cream
- * 1 tsp vanilla extract
- * 4 egg yolks, whisked lightly
- * 225g mascarpone
- * 1/4 cup lemon juice



METHOD:

Preheat the oven to 180°C. Place an oven tray in the upper third of the oven to preheat.

Roll out pastry to line a 24cm loose-bottom tart tin, leaving excess pastry to over hang. Prick base all over with fork. Chill for 15 minutes in freezer.

Place on pre-heated tray and bake for 15-20 minutes or until edges are golden and bottom begins to colour. Remove from oven and reduce oven temperature to 160°C.

MAKE FILLING: process lemon peel with sugar until lemon is chopped fine. Combine lemon sugar with cream in a small saucepan and heat until cream is trembling, but not boiling. Remove from the heat. Blend mascarpone, vanilla and lemon juice in same food processor until whipped smooth. Add one egg yolk and process briefly. Scrape down sides and add in remaining egg yolks and process until blended. Transfer to a bowl and gradually pour in, through a strainer, the heated cream/sugar, whisking gently as you as you go until mixed.

Place tart tin on middle oven rack and pour in filling, right to the top, then slide carefully into the middle of the oven. Bake until filling is lightly puffed and centre wobbles slightly when shaken - about 25 minutes.

Cool tart to warm, then ease pastry sides away from tin whilst still slightly warm (cold pastry can stick to tin) but leave tart in tin to chill. When ready to serve, remove sides of the tin by setting tart on upturned bowl and letting sides fall away.

Serve slices with clouds of soft-whipped cream, share with your friends and family and watch them swoon with delight!

Nici
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(Please note you can use our Gluten Free Sour Cream Pastry for this recipe too.)

RUSTIC POTATO & ROSEMARY GALETTE

Recipe by Nici Wickes

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Serves 4-6

INGREDIENTS:

- * I Love Baking Sour Cream Pastry 300g
- * 1/3 cup crème fraîche
- * 6 chives - chopped finely
- * Zest from half a lemon
- * 1 egg, beaten lightly for egg wash
- * 3 Agria potatoes, washed, skin on, sliced very thinly
- * 1 Tbsp finely chopped rosemary + extra sprigs
- * 1/4 tsp chilli flakes
- * 1/2 tsp sea salt
- * Splash of olive oil

METHOD:

Preheat the oven to 180°C. Place oven tray in to heat.
Line another oven tray with baking paper.

Roll out pastry on the provided baking paper sheet to a bit thinner than it comes. Transfer to a lined tray and lightly score a 20cm circle into pastry.

Mix crème fraîche, chives and lemon zest and spread within circle.

Toss potato slices with chopped rosemary, chilli, salt and oil.
Lay potatoes over crème fraîche.

Brush border with egg wash and fold in sides to half cover filling.
Brush pastry all over with egg wash and bake for 20-25 minutes (sprinkling over rosemary sprigs after 20 minutes of cooking) or until potato is crispy and pastry is golden and cooked through.

Rest for 5 minutes before slicing and eating
...and try not to eat it all like I did!

Nici
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(Please note you can use our Gluten Free Pastry for this recipe too.)

GLUTEN FREE TOMATO & MUSTARD TART

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Recipe by Nici Wickes

Serves 4-6

INGREDIENTS:

- * I Love Baking Gluten Free Pastry 300g
- * 1/4 cup Dijon wholegrain mustard
- * 3-4 large ripe tomatoes, thinly sliced
- * 1 clove garlic, crushed
- * 1 cup grated Gruyere cheese
- * 2 Tbsp fresh thyme leaves
- * 2 Tbsp extra virgin olive oil
- * 1/2 Tbsp sea salt

METHOD:

Preheat the oven to 170°C. Place oven tray in to heat.
Line a 20cm x 26cm (approx.) tart tin with baking paper.
Lightly knead pastry into a ball then roll out to line the tart tin or oven tray. If using an oven tray, build up the edges slightly, by folding the pastry in, to form a rim.

Mix together the mustard and crushed garlic and spread over the bottom of the pastry. Sprinkle the cheese over it and arrange the tomato slices over the cheese, overlapping them slightly. Sprinkle with thyme, drizzle of olive oil and sea salt.

Bake on a pre-heated oven tray in the middle of the oven until the pastry is golden brown and the tomatoes are very soft and a deep, rich red. This will take about 30-40 minutes.
Keep an eye on it after about 25 minutes to ensure that the edges of the pastry don't burn. Cover roughly with tin foil if they look too brown.

Serve hot, at room temperature or cold.

Even non-mustard lovers love this tart!



Nici
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(Please note you can use our standard Sour Cream Pastry for this recipe too.)



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SAUSAGE PASTRIES

Recipe by Nici Wickes



Makes 10

INGREDIENTS:

- * 400g course-ground pork sausages
- * 2 tsp fennel seeds
- * 1/2 tsp sea salt + decent grind black pepper
- * I Love Baking Sour Cream Pastry 300g
- * 1 egg, lightly beaten

METHOD:

Preheat the oven to 200°C. Line a tray with baking paper. Squeeze sausage from casings into a bowl. Mix well with fennel seeds, salt and pepper.

Unroll thawed pastry sheet and keep pastry on baking paper sheet. Spread sausage mix out over pastry, leaving a 3cm border. Brush border with beaten egg.

Roll one short side snugly into centreline, brushing with beaten egg as you go. Repeat with other side. Chill rolled log for 15 minutes as this makes it easier to cut.

Cut into 10 even slices, about 3cm thick. Press slightly to flatten. Place on a lined tray, brush with remaining egg wash and bake for 15-20 minutes until golden.

Try to resist eating them before they've cooled enough to not burn your mouth!

Nici
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(Please note you can use our Gluten Free Pastry for this recipe too.)

Nici Wickes