

Hazelnut and Quince Tart

Base

250g Nice Biscuits (*alternatively you could use Scotch Fingers with an extra scant tablespoon of brown sugar*)
150g butter

Filling

150g butter, softened
1/2 cup sugar
1 tsp vanilla extract
3 eggs
1 cup ground hazelnuts
1/4 plain flour
1/2 cup of strawberry jam
1 1/2 cups sliced poached quince
Icing sugar to serve



Instruction

Preheat oven to 180 C

Pulse biscuits in food processor until they resemble fine bread crumbs. If you don't have a food processor you could crush up the biscuits and put them in a zip lock bag before giving the bag a good bash with a rolling pin to achieve the same results. Melt 150g butter and pour into the biscuit crumbs and process to combine. You want the mix to look like wet sand.

Spread mixture into a 22cm removable base tin, press down firmly until you have a nice, even base and sides and place in fridge for 30 mins until nice and firm.

Place 150g softened butter in a mixing bowl and cream together with sugar and vanilla. Once light and fluffy, add eggs one at a time and beat until just combined.

Add the ground hazelnuts and flour and fold in with a spatula until you have a thick cake batter. Try to keep some air in there with gentle folds.

Spread the jam over the biscuit base. Top with the hazelnut mixture.

Arrange the slices of poached quinces on top of the tart, press in gently with your fingers. Make sure you put enough fruit on top as the filling will puff up a bit.

Bake for 30 - 35 mins until golden and set.

Allow to cool completely in tart tin before removing and serving with icing sugar dusted over the top.

Serve with a dollop of mascarpone if desired.