



Recipe from: [My Catholic Tradition](#)

Blueberry and Almond Tart

SERVES SIX

9 oz (unsweetened) shortcrust pastry
1 cup white marzipan
4 large (US extra large) egg whites with no trace of yolk at all
1 cup blueberries

Preheat the oven to 400°F.

Roll out the pastry and use to line a 9-inch round, loose-based flan tin (quiche pan).

Line with greaseproof (waxed) paper and fill with baking beans.

Bake for 15 minutes.

Remove the beans and greaseproof paper.

Bake for a further 5 minutes.

Reduce the oven temperature to 350°F.

Grate the marzipan.

Whisk the egg whites until stiff.

Sprinkle half the marzipan over them and fold in.

Then fold in the rest.

Turn the mixture into the pastry case (pie shell) and spread it evenly.

Sprinkle the blueberries over the top.

Bake for 20–25 minutes, until golden and just set.

Leave to cool for 10 minutes before serving.