

Harvest Tart

During harvest in the Great Southern, our Denmark team handpick the Singlefile estate vineyard and gather together afterwards to enjoy brunch. Inspired by the images of ripe grape bunches, Claire from our Perth team baked this roasted grape and almond frangipane tart — capturing those early-autumn flavours for your own 'harvest brunch'.

DIRECTIONS

Place the flour, icing sugar and butter into the bowl of a food processor and process until the mixture resembles fine breadcrumbs. Add the egg yolk and 1 tsp fridge-cold water and process until the dough just comes together. Shape into a disc and cover with plastic wrap. Place in the fridge for 30 minutes to rest.

Grease a 23-24cm fluted tart tin with a removable base. Roll out the pastry on a lightly floured surface to 3mm thick. Line the tin with pastry, using a small knife to carefully trim the edges. (Note: we allowed a few mm extra pastry above the lip of the tin to allow for shrinkage when cooking.) Place in the fridge for at least 15 minutes to chill.

Preheat oven to 180°C. Line the pastry case with baking paper and fill with pastry weights or rice. Bake for 10 minutes. Remove paper and weights and bake for a further 10 minutes or until light golden. Remove tart shell from oven. (If you notice any little cracks in the pastry shell, you can repair them with a small amount of pastry offcuts pressed into place — they will cook with the filling.) Reduce oven temperature to 150°C.

To make the frangipane filling, use an electric or stand mixer to beat the sugar, butter, vanilla and cinnamon in a large bowl until pale and creamy. Add the eggs, 1 at a time, beating well after each addition. Add the flour and almond meal and stir with a wooden spoon to combine. Spread frangipane filling evenly over the base of the pastry case. Top evenly with the halved grapes, gently pressing them into the mixture, and sprinkle with flaked almonds. Bake for 40-45 minutes, or until the frangipane filling is set and golden. Set aside to cool slightly.

Increase oven temperature to 200°C. Line a small baking tray with baking paper. Separate the grapes into small clusters, arrange on the lined tray and drizzle with honey. Bake for 15-20 mins or until tender. Set aside to cool.

Remove tart from tin and place on a serving platter or wooden board. To serve, arrange roasted grapes over the tart and drizzle with extra honey. Slice the tart into wedges and serve with cream.



8 SERVINGS

1 HR 30 MINS
plus chilling time

INGREDIENTS

1 ½ cups (200g) plain flour
⅓ cup (55g) icing sugar
140g cold butter, chopped
1 egg yolk (reserve white for another use)
150g small seedless red grapes
1 tbsp runny honey, plus extra to drizzle
double cream, to serve

For the Frangipane Filling

⅓ cup (75g) caster sugar
140g butter, softened
1 tsp vanilla bean paste
½ tsp ground cinnamon
2 eggs
¼ cup (40g) plain flour
1 cup (130g) almond meal
200g seedless red grapes, halved
2 tbsp flaked almonds

PAIR WITH

NV Run Free by Singlefile Serendipity Cuvée

With a lively bead, bright citrus flavours and a subtle nuttiness, this easy-drinking sparkling wine refreshes the palate after each luscious, buttery mouthful, while echoing the almond flavour of the filling.

