



## Orange Tart

SERVES: 6 | TOTAL TIME: 1 HOUR 25 MINUTES

### INGREDIENTS

#### Pastry

- 200 g plain flour
- 50 g icing sugar, plus extra to dust
- 100 g chilled unsalted butter, cubed
- Grated zest of 1 orange, plus 3 tbsp orange juice
- 1 egg yolk
- ½ cup good-quality orange marmalade
- 30 g pine nuts

#### Filling

- 350 g fresh ricotta
- ¼ cup (55 g) caster sugar
- 1 tbsp orange flower water
- 2 eggs

#### Caramelised Oranges

- 4 oranges
- 2 tbsp raw sugar

## DIRECTIONS

1. Process flour, icing sugar, butter and half the zest in a food processor to combine. Add yolk and juice, and process until mixture forms a smooth ball. Wrap in plastic wrap and chill for 30 minutes.
2. Grease a 26 centimetre springform pan. Roll out pastry on a lightly floured board until 3 millimetres thick, then use to line prepared pan, trimming to fit. Chill for 15 minutes.
3. Preheat oven to 180°C. Line pastry with baking paper and fill with pastry weights or uncooked rice. Blind-bake pastry for 10 minutes, then remove paper and weights or rice and bake for 5 minutes. Cool slightly.
4. Process filling ingredients with remaining zest in a food processor to combine. Spread marmalade over pastry, then cover with filling. Sprinkle with pine nuts and bake for 20 minutes until filling is starting to set and turn golden at edges. Cool slightly before removing from the pan.
5. Serve dusted with icing sugar and caramelised orange slices (optional).

### Caramelised Oranges:

1. Preheat the oven to 260°C and cut oranges crosswise into even slices about ½ centimetre thick.
2. Cover baking tray with baking paper. Sprinkle half the sugar over the baking paper. Layer the oranges over the sugar then sprinkle the remaining sugar over the oranges.
3. Bake in the oven for 6 to 8 minutes, until sugar caramelises.