

Apple and Blackberry Frangipane

Serves 10-12

Frangipane is just about my favourite cake. The rich almond sponge has all the flavour and moistness that a flour-based sponge lacks and it's a good carrier for tart, seasonal fruits. At my restaurant, Poco, we put a different frangipane on the menu each season – from quince to rhubarb – using up whatever fruit is in abundance or in our own fridges, waiting to be used up. Cooked in a Le Creuset Toughened Non-Stick 35cm Roaster, it caramelises nicely on the bottom.

Preparation time: 10 minutes

Cooking time: 25 minutes

INGREDIENTS

2 apples (about 400g), core removed,
cut into thin wedges
300g blackberries or other fruit
400g butter, slightly softened
400g caster sugar
400g ground almonds
4 large free-range eggs
12 amaretti biscuits (optional)
Live yoghurt to serve



METHOD

Perfect for this is: Le Creuset Toughened Non-Stick 35cm Rectangular Roaster

Preheat oven 180°C/ Gas Mark 4

1. To make the frangipane, cream the butter and sugar together then mix in the ground almonds and egg and beat until smooth. Spread the frangipane mixture evenly in the roaster.
2. Place the apple wedges in three rows on top of the frangipane and scatter the blackberries evenly across the surface. Bake in a hot oven for 30 minutes or until the frangipane has risen and is golden. If using, serve with crushed amaretti biscuits sprinkled over the top and a blob of yoghurt on the side.

Cook's Notes

- Frangipane is delicious made with any seasonal fruit, so replace the apples and blackberries as you like. It's a great way to use any over-ripe fruit left in your fruit bowl.
- Frangipane keeps very well in a tub outside or inside the fridge for up to five days and makes the most wonderful breakfast!
- Live yoghurt contains good bacteria, which are great for gut health. It's delicious used as an alternative to cream on desserts.