

bakewell tart recipe gordon ramsay

Bakewell tart recipe Gordon Ramsay is a delightful treat that combines rich almond flavors with a fruity jam base, topped with a light almond sponge. This classic British dessert is not only visually appealing but also offers a perfect balance of sweetness and nutty undertones. In this article, we will explore the origins of Bakewell tart, its key ingredients, and provide a step-by-step guide to making this exquisite dish inspired by Gordon Ramsay's renowned recipe.

History of Bakewell Tart

The Bakewell tart has a storied history that dates back to the 19th century in the town of Bakewell, Derbyshire, England. Legend has it that the tart was created by accident when a cook misinterpreted a recipe for a jam tart. Instead of mixing the ingredients for the filling, she spread the jam on the pastry base and added a mixture of eggs and almonds on top. The result was a deliciously unique tart that became a local favorite.

Over the years, the Bakewell tart has evolved, and various versions have emerged, including the Bakewell pudding, which is a different, custard-like dessert. However, the Bakewell tart remains a beloved classic, often enjoyed with a cup of tea.

Key Ingredients for Bakewell Tart

To recreate Gordon Ramsay's Bakewell tart, you will need the following ingredients:

For the Pastry Base:

- 225g plain flour
- 150g unsalted butter, chilled and cubed
- 75g icing sugar
- 1 large egg yolk
- 2-3 tablespoons cold water

For the Filling:

- 150g raspberry jam (or your choice of jam)
- 150g ground almonds

- 150g unsalted butter, softened
- 150g caster sugar
- 3 large eggs
- 1 teaspoon almond extract
- 1 teaspoon baking powder
- 50g flaked almonds (for topping)

For Garnish (optional):

- Icing sugar for dusting
- Fresh raspberries or other berries

Step-by-Step Guide to Making Bakewell Tart

Creating the perfect Bakewell tart involves several steps. Follow this detailed guide to ensure your tart turns out beautifully.

1. Prepare the Pastry

1. Make the Pastry Dough:

- In a large mixing bowl, combine the plain flour and icing sugar. Add the chilled, cubed butter.
- Using your fingertips, rub the butter into the flour until the mixture resembles breadcrumbs.

2. Add the Egg Yolk:

- Stir in the egg yolk and mix until combined. Gradually add cold water, one tablespoon at a time, until the dough comes together.

3. Chill the Dough:

- Wrap the dough in cling film and refrigerate for at least 30 minutes. This will make it easier to roll out later.

2. Roll Out and Bake the Pastry

1. Preheat the Oven:

- Preheat your oven to 180°C (350°F).

2. Roll Out the Pastry:

- On a lightly floured surface, roll out the chilled pastry to about 3mm thick. Carefully line a 23cm tart tin with the pastry, trimming any excess from the edges.

3. Blind Bake:

- Prick the base of the pastry with a fork and line it with baking parchment. Fill with baking beans or rice to prevent it from rising.
- Bake in the preheated oven for 15 minutes. Remove the parchment and baking beans, then bake for an additional 5 minutes until lightly golden.

3. Prepare the Filling

1. Make the Almond Filling:

- In a mixing bowl, cream together the softened butter and caster sugar until light and fluffy.
- Beat in the eggs one at a time, ensuring each is fully incorporated before adding the next. Mix in the almond extract.

2. Add Ground Almonds and Baking Powder:

- Fold in the ground almonds and baking powder until just combined.

4. Assemble the Tart

1. Spread the Jam:

- Once the pastry base has cooled, spread a generous layer of raspberry jam evenly across the base.

2. Add the Almond Filling:

- Carefully spoon the almond mixture over the jam layer, smoothing it out to ensure even coverage.

3. Top with Flaked Almonds:

- Sprinkle the flaked almonds on top of the filling for added texture and flavor.

5. Bake the Tart

1. Bake:

- Place the tart in the oven and bake for 25-30 minutes, or until the filling is golden and set.

2. Cool:

- Once baked, remove the tart from the oven and allow it to cool in the tin for 10 minutes. Then transfer it to a wire rack to cool completely.

6. Serve and Enjoy

- Dust the cooled tart with icing sugar before serving. You may also add fresh raspberries or other berries as a garnish.
- Serve slices of the Bakewell tart with a cup of tea or coffee for a delightful afternoon treat.

Tips for Perfecting Your Bakewell Tart

To make your Bakewell tart as delicious as possible, consider the following tips:

- **Use Quality Ingredients:** Choose high-quality butter, fresh eggs, and good-quality jam for the best flavor.
- **Chill the Pastry:** Allowing the pastry to chill prevents it from shrinking during baking.
- **Experiment with Flavors:** While raspberry jam is traditional, feel free to use other flavors like apricot or cherry for a twist.
- **Serve Warm or Cold:** The tart can be enjoyed warm or at room temperature, making it versatile for any occasion.

Conclusion

Gordon Ramsay's Bakewell tart recipe offers a fantastic way to indulge in a classic British dessert that is sure to impress family and friends. With its buttery pastry, sweet jam, and light almond filling, this tart is a perfect addition to any dessert table. By following the steps outlined above and incorporating the tips provided, you can create a Bakewell tart that is both beautiful and delicious. So, gather your ingredients, roll up your sleeves, and get baking! Enjoy your culinary adventure with this timeless treat.

Frequently Asked Questions

What are the key ingredients in Gordon Ramsay's Bakewell tart recipe?

The key ingredients include shortcrust pastry, raspberry jam, ground almonds, butter, sugar, eggs, and almond extract.

How long does it take to prepare and bake Gordon Ramsay's Bakewell tart?

It typically takes about 30 minutes to prepare the ingredients and assemble the tart, followed by 25-30 minutes of baking time.

What is the best way to ensure the pastry is crispy in Gordon Ramsay's Bakewell tart?

To ensure a crispy pastry, blind bake the shortcrust pastry before adding the filling, and make sure to chill the dough before rolling it out.

Can I use different types of jam in Gordon Ramsay's Bakewell tart recipe?

Yes, while raspberry jam is traditional, you can substitute it with other fruit jams like apricot or cherry for a different flavor.

What tips does Gordon Ramsay give for perfecting the Bakewell tart filling?

Gordon Ramsay suggests using room temperature eggs for a smooth filling and recommends sifting the ground almonds to avoid lumps.

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