

The Vale of Clwyd Denbigh Plum (PDO) Tart with Welsh Perry Glaze



2 egg yolks
60g caster sugar
40g cornflour
350ml milk
1 tsp vanilla extract
500g sweet shortcrust pastry

800g The Vale of Clwyd Denbigh Plums (PDO) halved and stones removed
A little icing sugar
2 tbs apricot jam
2 tbs Traditional Welsh Perry (PGI)

- 1 Preheat the oven to 180°C. Roll out the pastry thinly and line a 28cm tart tin with it. Chill for half an hour, then prick the base all over with a fork. Line with baking parchment, weight down with baking beans and bake blind for 12 minutes. Remove the beans and parchment and return the pastry to the oven for 8 minutes to dry out. Take out of the oven and turn the heat up to 200°C, gas mark 6.
- 2 Meanwhile, make the crème pâtissière. Bring the milk to the boil. Whisk the egg yolks with the sugar, then work in the cornflour. Pour on the milk, whisking all the time. Rinse the pan, then tip in the custard mixture. Bring to the boil, stirring. Don't worry about any lumps – as it gets close to the boil it will smooth out. Take off the heat and stir in the vanilla extract.
- 3 Spread the crème pâtissière on the pastry. Arrange the plums on top. While the tart is still warm, heat the apricot jam and perry together until slightly reduced and sticky, then brush over the plums. Leave to cool, then serve in big wedges, with crème fraîche for those that want it.



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