Banana Tart

NIBBLEDISH CONTRIBUTOR

Ingredients

Pastry : 300gms Cake Flour

150gms unsalted butter

Filling : 10 ripe bananas

100gms brown sugar

1 egg - beaten to glaze

Instructions

1. Mash bananas and cook with sugar over low heat until brown and leave to cool.
2. Sift the flour into a bowl. Rub in the butter using your fingertips until the mixture ressembles fine breadcrumbs.
3. Add enough cold water to form a firm dough. Wrap in cling film and chill for 30 minutes.
4. Roll 2/3 pastry out on a lightly floured work surface and line the tart tin (22cm). Prick the pastry base.
5. Roll 1/3 pastry to make strips for the topping.
6. Put cooked bananas over the pastry.
7. Cover with strips and glaze with the beaten egg.
8. Bake in pre heated oven (180°c) for 35-40 mins or until brown.