

Santiago tart with apricot and orange puree.

This dessert has been on the menu at dehesa for two months now and is proving to be very popular with our customers. Originating from Galicia, Spain, it is a moist almond cake flavoured with orange zest. Perfect on it's own at home as a treat, it also makes an impressive end to a meal with the puree and ice cream. At the restaurant we make a cardamom infused ice cream, which works great with the apricot, but I suggest buying a good quality vanilla ice cream to make life easier for yourself.

You will need.

10" spring form cake tin

Greaseproof paper

200 g unsalted butter

300 g icing sugar

400 g ground almonds

zest of 1 large 2 small oranges

4 eggs (preferably free range)

200 g dried apricots

The juice of the oranges

1 bay leaf

Firstly place the apricots, orange juice and bay leaf in a saucepan and add enough water to cover generously. Bring to the boil and allow to simmer for 45 mins adding more water if necessary. Do not allow the mixture to become too dry, as it will burn very easily due to the high sugar content of the apricots.

Meanwhile set the oven to 180 degrees. Next line the bottom of the cake tin with baking parchment and rub the sides with butter and chill.

Add the butter and icing sugar to a food-mixing bowl and whisk until very light and creamy. Add the eggs slowly one at a time ensuring each is incorporated to the mixture then add the orange zest. Remove bowl from the mixer and beat in the ground almonds. Pour the mix into the cake tin and level off with a spatula.

Cook for 30 minutes and check with a small knife by poking it into the middle of the cake. The knife should come out clean and the cake should be golden brown but still soft to the touch. If there is any residue on the knife keep on cooking and checking every five minutes until ready. Once cooked remove and allow to cool on a wire rack.

By now the apricots should be very soft and sticky. Take off the heat and allow to cool. Remove the bay leaf and process until you have a smooth puree.

Portion the cake and dust with icing sugar then spread some of the puree onto a plate and top with the Santiago tart. The tart will look a little undercooked if perfect but this is what makes it so rich and indulgent, add the ice cream, if using and enjoy.