Linzer torte

For 1, you will need:
- 3 hard-boiled eggs
- 150 g flour
- 140 g butter
- 25 g ground almonds
- 25 g icing sugar
- ½ teaspoon cinnamon
- 1 tablespoon rum
- 250 g raspberry jam
- 150 g Stewed apple (compote)

Total weight: 908 grams

Ready in: 1 hour 5 min.

- Separate the yolks from 3 hard-boiled eggs; the whites will not be used in this recipe.
- Put into a food-mixer bowl: 150 g flour, 140 g butter, 25 g ground almonds, 25 g icing sugar, ½ teaspoon cinnamon and 1 tablespoon rum.
- Add the egg yolks after passing through a sieve.

If you don't have a sieve, chop them really finely.
- Knead until evenly mixed.
- Gather the pastry into a flat cake, wrap in plastic film and refrigerate for 1 hour.

This pastry can be made the day before or a couple of days beforehand.
- Roll out the pastry thinly and line the tin or mould.
- Roll out the excess pastry again and cut into strips about 1/2 inch (1 cm) wide and as long as the diameter of your tin.

Heat the oven to 410°F (210°C).
- Put 250 g raspberry jam and 150 g Stewed apple (compote) into a bowl.
- Mix with a whisk...
- ...and pour into the tart case.
- Lay the strips of pastry in a lattice over the top.
- Bake for about 30 minutes, watching the pastry for colour towards the end of cooking.