

Parisian Fruit Tart

Yields: 1 tart

Ingredients:

4 Apples, pears, peaches, plums, nectarines, or mixed fruit (fresh or dry)
3 Eggs
1 C Sugar
¼ C Cake flour, sifted
½ C Butter
1 tsp Vanilla extract

Procedure:

1. Prepare 'shell' with pate sucre (recipe below).
2. Whisk sugar into eggs, add vanilla.
3. Add sifted flour, then add melted while whisking.
4. Peel and diced or slice fruit, then lay into desired shell.
5. Pour mixture and place in 300°F oven for 25-30 minutes or until set and lightly colored.
6. Sprinkle with powdered sugar, allow to cool.

Pate Sucre

Ingredients:

8 oz Butter, unsalted, softened
2 Tbsp Sugar
1 Egg
½ tsp Salt
1 lb Flour, Pastry, sifted
2-3 Tbsp Water

Procedure:

Make dough: Mix softened butter with egg. Mix dry ingredients together; add to egg & butter mixture. Work gently in mixer with paddle until "ball" forms. Mix just to the point of coming together. Remove and allow to rest 1-2 hours. Roll into desired shape.

*Trick: Measure how much dough it takes to make a tart by weight with your rings then divide the dough into correct amounts and freeze then when need to make a tart remove only 1 package of dough from the freezer at a time.