

FRUIT TARTLETS



The mouth watering berries and rich custard are a delicious end to any meal. And when summer rolls around what is more perfect for celebrating nature's sweet bounty?

Instead of individual delicacies consider making one large fruit tart as an upscale ending for your next party, a colorful finale for the 4th of July, or a rich and light dessert any time of the year.

As a decadent alternative, fill our sweet dough crust with a layer of Chocolate Glaze (See Bake Page) and top with fresh raspberries.

Preheat oven to 350°F. Have on hand 6 mini tart shells with removable bottoms (approximately 4 ½ -inches in diameter).

Sweet Dough Crust

In the bowl of an electric mixer, cream:

6 ounces unsalted butter

1/3 cup sugar

½ teaspoon kosher salt

Add and mix well:

1 extra large egg

Sift together and add to the butter mixture:

1 cup cake flour

1 cup all purpose flour

Chill the dough for one hour.

Divide the dough evenly and form into 6 balls. On a lightly floured board, roll the dough out to a 1/4-inch thickness and approximately 6-inches in diameter. To get a circular shape, turn the dough a quarter turn after each couple of passes with the rolling pin. Once you have the desired size and shape, fold one of the circles of dough in half. Fit the dough into the tartlet pan and unfold. Lift the edges of the dough to allow it to

naturally fit the contour of the pan. Press gently to shape the dough to the sides and bottom of the pan. Trim any dough that hangs over the edge. Par-bake for 18 to 20 minutes or until set.

Baked Custard

In a saucepan, over high heat, bring to a boil:

1 cup milk

¾ cup heavy cream

In the medium bowl whisk together:

4 extra large egg yolks

1/2 cup sugar

Slowly beat the hot milk into the yolks and return the mixture to the saucepan. Cook over medium low heat, stirring constantly, until 175 °F.

Add:

1 teaspoon pure vanilla extract

Cool slightly. Pour the custard into the par baked tart shells. Bake for an additional 18 to 20 minutes or until the custard is set.

Have on hand:

1 pint raspberries

1 pint blueberries

Cut into slices:

1 pint strawberries

2 kiwis

In a small saucepan over low heat, stirring occasionally, melt:

½ cup apricot or apple jelly

Arrange the fruit in the tart shells, covering all of the custard. Dip a pastry brush in the jelly and brush a thin layer of jelly gently over the fruit