

Recipe Packet: Baking Basics – Terrific Tarts

Pate Sucree (sweet tart dough)

Makes one 9-inch Tart

- 1 ¼ cups all-purpose flour
- ¼ teaspoon salt
- 3 tablespoons granulated sugar
- ½ cup (1 stick) cold unsalted butter, cubed
- 1 large egg yolk
- 3 tablespoons ice water, divided

In the bowl of a food processor add the flour, salt, and sugar, pulse three or four times. Add cold butter and pulse again until flour butter mixture is pea-size.

In a small bowl whisk together the egg yolk and 1 tablespoon of ice water. Gradually pulse the egg yolk mixture into the flour mixture. Add 1 to 2 tablespoons ice water 1 tablespoon at a time until dough forms a ball.

Don't over mix. Remove from processor bowl and knead the dough into a ball. Shape into a disk, cover with plastic wrap and chill for about 1 hour.

Bake tart pastry per your recipe instructions.

Vanilla Pastry cream

Makes about 3 cups

- 2 cups Half & Half
- ½ cup granulated sugar
- ½ vanilla bean, scraped (or 2 tablespoons vanilla extract)
- 4 egg yolks
- 3 tablespoons cornstarch
- ¼ cup sugar
- 4 tablespoons unsalted butter, softened and cut into small pieces

Line a sheetpan with plastic wrap and set aside.

In a saucepan, bring the half & half, first sugar and vanilla to a boil. Meanwhile, combine the egg yolks, cornstarch and second sugar and whisk until there are no lumps. Whisk vigorously until the mixture ribbons.

Temper cream mixture into the yolks and return to stove.

Cook, stirring constantly until boiling vigorously. Remove from heat and stir in butter.

Strain directly over the prepared sheetpan. Cover the pastry cream with plastic wrap directly on top and cool in the fridge.

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Almond Cream

Makes 2 cups

- 1 cup almond paste
- 2 tablespoons sugar
- 2 eggs
- 2 tablespoons unsalted butter, very soft
- 4 tablespoons all-purpose flour

In a mixing bowl, beat the almond paste and sugar together until combined and fluffy. Add the egg and beat well. Add the butter and beat well. Add the flour and beat well. Scrape the mixture together and continue to beat until thoroughly combined.

Apricot Glaze

Makes 1 ½ cups

- 1 15-ounce jar Apricot jam
- 2 tablespoons water
- 1 teaspoon freshly squeezed lemon juice

In a small saucepan over low heat, stir the apricot preserves together with the water until the preserves are warm and loose. Strain out the solids and stir in the lemon juice. Set aside and keep warm.

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Fresh Fruit Tart

Makes one 9-inch tart

1 recipe sweet tart pastry

1 recipe pastry cream

1 recipe apricot glaze

Assorted fresh fruit, including strawberries, kiwi, blackberries, blueberries, sliced

Preheat the oven to 375°F.

Prepare the short dough and pan into a fluted tart pan with a removable bottom. Chill for at least 30 minutes before baking.

To blind bake the tart crust, prick the bottom of the dough with a fork and place a parchment paper on top of the dough. Fill the pan halfway with pie weights or dried beans and bake in the pre-heated oven for about 20 minutes.

Remove the parchment and pie weights and continue to bake for another 5-10 minutes, or until the bottom of the crust is dry and golden. Remove from the oven and set aside to cool completely on a wire rack.

Spread the pastry cream in an even layer in the crust, about halfway up the sides of the crust. Use an offset spatula to make sure it's a flat, even layer. Arrange the sliced fruit decoratively. Brush the fruit with the apricot glaze to protect the fruit from drying out and make it shiny. Chill well and serve in slices.

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Freeform Apple Galettes

Makes 6 personal-sized galettes or 1 full-sized galette

3 medium-sized apples, peeled, cored and sliced ¼" thin
Juice of one lemon
1 recipe sweet pastry dough
1 recipe almond cream
½ cup simple syrup
Powdered sugar for garnish

Preheat the oven to 400°F.

Divide the tart dough into four equal pieces. On a floured surface, roll one piece of the dough into a flat circle, 5-6 inches across and 1/4-inch thick. Transfer the rolled out dough to a sheetpan lined with parchment paper. Repeat with the remaining dough pieces.

Sprinkle the lemon juice over the apple slices to prevent them from browning. Spread about 2 tablespoons in the center of the dough and spread it out in an even layer, an inch and a half border around the edge. Repeat with the remaining almond cream.

Arrange the apple slices decoratively on top of the almond cream. Fold the uncovered edge of the crust over the fruit, pleating it to make it fit. There will be an open hole in the center, exposing the fruit. Repeat with the remaining apple pieces.

Chill the galettes in the fridge for 15 – 30 minutes. Bake in a preheated oven for about 20 minutes, or until golden brown. Remove from the oven and immediately brush the whole galette with simple syrup. The tart must be very hot to evaporate the liquid. Dust the edges with powdered sugar and serve immediately (ice cream or whipped cream would be an awesome accompaniment).