



Fresh Raspberry Tart

Makes: 6 to 8 servings

Active Time: 55 minutes Bake Time: 30 minutes

Total Time: 10 hours

Pâte Sucrée:

- 1/2 cup unsalted butter, at cool room temperature
- 1/4 cup sugar
- 1/2 tsp Kosher salt
- 1 cup all-purpose flour
- 1 large egg yolk, at room temperature

Pastry Cream:

- 3/4 cup plus 1 & 1/2 tbsp whole milk
- 6 tbsp sugar
- 1 & 1/2 tbsp corn starch
- 1/4 tsp Kosher salt
- 3 large egg yolks, at room temperature
- 1 tsp pure vanilla extract

- 1/2 cup heavy cream
- 3 pints raspberries (or combination of blueberries, blackberries, green grapes, strawberries), washed and dried completely
- 1/2 cup currant jelly
- 1 tbsp bourbon

For the Pâte Sucrée:

In a stand mixer fitted with a paddle attachment, cream the butter, sugar, and salt together for 2 to 3 minutes, until pale and light. Scrape down the sides and bottom of the bowl and the paddle with a rubber spatula. Add the flour and beat on low speed for about 30 seconds, until the flour is entirely incorporated. Add the egg yolk and mix until the dough comes together, about 30 seconds. Remove the dough from the bowl, wrap it tightly in plastic wrap, and let it rest in the refrigerator for about 1 hour before using.

For the Pastry Cream:

In a medium saucepan, heat the milk on medium-high heat until just before it comes to a boil, when bubbles start to form around the edge of the pan. In a small bowl, thoroughly mix together the sugar, cornstarch, and salt. Whisk the egg yolks in a medium heatproof bowl until blended. Slowly whisk in the sugar-cornstarch mixture until completely incorporated. Remove the milk from the heat and slowly add it to the egg yolk mixture, whisking constantly, to temper the eggs.

When the milk is all whisked into the egg yolk mixture, return everything to the saucepan and heat it over medium heat. Whisk continuously and vigorously for about one minute. After one minute, stop whisking every few seconds to see if the mixture has come to a boil. If not, keep whisking vigorous. As soon as you do see it boiling, whisk vigorously for about 10 seconds, then immediately pour the pastry cream into an airtight container. Stir in the vanilla. Cover with plastic wrap pressed directly against the surface of the pastry cream and let cool to room temperature. Refrigerate for at least 4 hours, until cold, before using.

Have ready either a 14- x 4 1/2-inch rectangular tart pan with removable bottom or an 8-inch round tart with removable bottom.

Remove the *pâte sucrée* from the refrigerator, unwrap it, and knead it slightly to make it malleable if it feels stiff. Using a rolling pin, press the dough to flatten it into a rectangle about 1/2-inch thick. Generously flick flour over the work surface and the dough. Make sure the dough also is floured well so that the rolling pin doesn't stick to it. Carefully roll out the dough to 1/8-inch thick into a rectangle that is 2 inches larger than your tart pan. (If the dough cracks, let it rest for a few minutes to warm up slightly before continuing to roll.) Roll the dough around the rolling pin and gently place in the tart pan (if it breaks, just press it together in pieces, making sure there are no holes). Press the dough into the pan, including the corners. Trim the edge of the shell even with the top of the tart pan. Use any scraps or odd pieces to patch up any tears or missing bits. Poke the shell all over with a fork.

Refrigerate the tart shell for at least 30 minutes to let the dough rest. (At this point you can wrap the tart shell well in plastic wrap and refrigerate for up to 3 days or freeze it for up to 2 weeks.)

Preheat the oven to 350°F and place a rack in the center of the oven. Place the tart shell on a baking sheet and bake for 25 to 30 minutes, rotating the baking sheet midway through the baking time, until it is golden brown all around. Remove from the oven and let cool completely on a wire rack. (At this point the tart shell can be stored, well wrapped, at room temperature for up to 1 week.)

In a medium bowl, whip the heavy cream until it holds a peak and is thick and soft. Fold the pastry cream into the whipped cream until thoroughly combined.

Gently pop the tart shell out of the pan. Place the shell on a serving platter. Fill it with the pastry cream mixture and spread it evenly with a spatula.

Place the berries on the pastry cream in any decorative fashion you prefer.

Combine the currant jelly and bourbon in a small saucepan and heat over medium heat until the jelly has liquified. Cool slightly and then brush the glaze over the berries, being sure to cover the entire tart. The tart should be eaten the same day it is assembled so that it doesn't get soggy. It can be assembled and stored in the refrigerator for up to 6 hours.

Chef's Notes:

The dough can be tightly wrapped in plastic and stored in the freezer for up to 2 weeks, or in the refrigerator for up to 5 days. If frozen, thaw it in the refrigerator overnight before using.

The pastry cream can be stored in an airtight container in the refrigerator for up to 3 days.

Recipe adapted from Pastry Love