

## Fruit Tart

### Crust:

1 1/2 cups all-purpose flour  
1/8 teaspoon salt  
1/2 cup unsalted butter, at room temperature  
1/4 cup granulated white sugar  
1 large egg, lightly beaten

### White Chocolate Pastry Cream:

3 tablespoons cornstarch  
1/2 cup sugar  
4 large egg yolks  
1 1/2 cups whole milk  
Vanilla extract  
Pinch salt  
2 1/2 oz white chocolate, finely chopped



### Fresh berries for decoration

- ✚ *Crust:* In a separate bowl, mix the flour with the salt. Place the butter in the bowl and beat until softened. Add sugar and beat until light and fluffy. Gradually add the beaten egg, beating just until incorporated. Add the flour mixture all at once and mix just until it forms a ball. Flatten the pastry into a disk, cover with plastic wrap, and refrigerate just until firm (appx 15-30 min.)
- ✚ Spray with a non-stick cooking spray, an 8 - 9 inch tart pan with a removable bottom. Evenly pat the chilled pastry onto the bottom and up the sides of the pan. Cover with plastic wrap and place in the refrigerator until firm (appx 15-30 min.)
- ✚ Preheat oven to 400° F. Lightly prick bottom of pastry crust with a fork, so the dough doesn't puff up as it bakes). Place tart pan on a larger baking pan and bake crust for 5 minutes. Reduce oven to 350° F and continue to bake the crust for about 15 min or until dry and lightly golden brown. Remove from oven and place on a wire rack to cool completely before filling.
- ✚ *Pastry Cream:* Whisk together the cornstarch and 1/4 cup of sugar. Add the egg yolks to the cornstarch and mix into a smooth paste. Set aside.
- ✚ Bring the milk, remaining 1/4 cup of the sugar, vanilla, and salt to a gentle simmer in a medium saucepan. Slowly, and in small amounts, whisk the hot milk into the egg mixture. Once the egg mixture is warm to the touch, pour it back into the milk in the pan.
- ✚ Bring the custard to a gentle boil, whisking continuously for 2 to 3 minutes. *The pastry cream will thicken almost immediately, but it is important to cook the starch until it isn't grainy. When the pastry cream is done it will be smooth and glossy.*
- ✚ Remove from the heat and add white chocolate to the pastry cream. Allow to sit for 3 minutes, and then gently whisk them together.
- ✚ Pour the pastry cream into a shallow container. Cover with plastic wrap, pressed directly on the surface of the cream to prevent a skin from forming. Set the container in the refrigerator to cool down.
- ✚ *Assembly:* Fill the cooled tart shell with the pastry cream, decorate with berries.