

PERFECT FRUIT TART

Easy and Flaky Tart Dough

This dough is the WHERE HAS THIS BEEN ALL MY LIFE MOMENT! Like an episode of British Baking show, the A HA! Moment is right here.....dough made with boiling water and a high fat ration saturates faster and activates the gluten instantly making the dough pliable and easy to work with!

There! Instantly life is better and so is dessert. YOU ARE WELCOME!

BONUS: YOU CAN MAKE THE DOUGH WITH ALL OLIVE OIL FOR A PAREVE VERSION

3 ounces unsalted butter, cut into pieces

1 tablespoon extra virgin olive oil

3 tablespoons water

1 tablespoon sugar

1/8 teaspoon sea salt

1 cup flour

1 teaspoon vanilla extract

Preheat the oven to 410 F

1. In a medium-sized ovenproof bowl, combine the butter, oil, water, sugar, and salt.
2. Place the bowl in the oven until the butter is bubbling and starts to brown just around the edges (about 10 minutes)
3. Remove bowl from oven (and be careful, since the bowl will be hot and the mixture might sputter a bit), dump in flour and vanilla and stir in quickly, until it comes together and forms a ball which pulls away from the bowl.
4. Transfer the dough to a 9-inch tart mold with a removable bottom and spread it a bit with a spatula.
5. Once dough is cool enough to handle, pat it into shell with the heel of your hand, and use your fingers to press it up the sides of the tart mold.
6. Prick the dough all over with the tines of a fork about ten times, then bake the tart shell in oven for 15 minutes, or until golden brown.
7. Remove from the oven. Let the shell cool before filling.

Almond Frangipane

The perfect tart has a creamy layer to soak up all that fruit juice. Somewhere between marzipan and whipped cream lies this recipe. Buttery, almond scented and just delicious, I could eat this creamy concoction and skip the whole recipe....but forward we march...onward to the perfect summer tart!

4 ounces of butter

½ cup sugar

2 eggs, room temperature

1 cup almond flour (not almond meal)

2 teaspoons vanilla extract

¼ teaspoon almond extract

Large pinch sea salt

1. Place all the ingredients into a food processor and process until creamy. Store, covered in the refrigerator for up to 1 week or freeze for up to 2 months.

Fruit Layer

2 ½ cups pitted, and sliced summer fruits (cherries, nectarines, peaches, raspberries or a combo)

3 teaspoons cornstarch

¼ cup sugar

Pinch of sea salt

1. Combine fruit, cornstarch, sugar and salt. Toss together.

Assembly

Preheat oven to 350F.

1. Spread frangipane over baked tart crust. Layer fruit over frangipane. Bake for 20-30 minutes until fruit is bubbly and lightly browned.
2. Store leftover tart, covered in the refrigerator for up to 3 days.

