



kitchen collage

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MON-FRI 10-5:30 / SAT 9-5

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Recipes excerpted from ***Tarts, Sweet and Savory*** by Maxine Clark. Published by Ryland, Peters & Small. New York, NY. Copyright 2007. Reprinted with permission of the publisher. All rights reserved.

A tart that celebrates the perfect marriage of raspberries and cream. This is simplicity itself to make, but must be assembled at the last moment to keep the freshness and crispness of the crust. I like to sweeten the cream with a little strained homemade raspberry jam and I add a dash of framboise (raspberry liqueur) if I have it.

Fresh Raspberry Tart

(Serves 6 - 8)

- 1 recipe Pâte Brisée (see below)
 - 2 - 3 tablespoons homemade raspberry jam
 - 2-3/4 cups heavy cream, or 1-1/4 cups heavy cream mixed with 1-1/4 cups crème fraîche or sour cream
 - 2 tablespoons framboise, (optional)
 - 1-1/2 lb. fresh raspberries (5 cups)
 - 1-1/4 cups raspberry or red currant jelly (any berry preserves will do)
- a false-bottom fluted tart pan, 8 inches in diameter
foil or parchment paper and baking beans

Bring the dough to room temperature. Preheat the oven to 400°F.

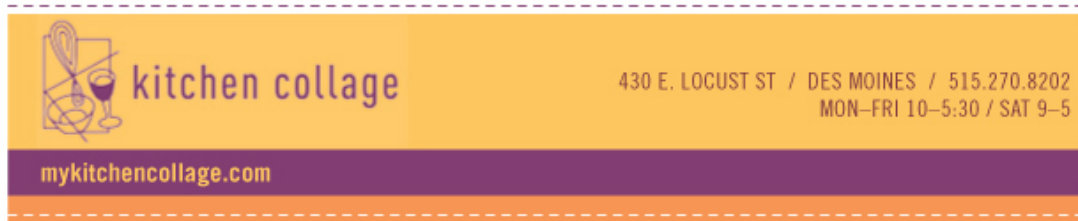
Roll out the dough thinly on a lightly floured work surface, and use to line the tart pan. Prick the base, chill or freeze for 15 minutes, then bake blind [see newsletter instructions]. Let cool.

Press the raspberry jam through a strainer to remove the seeds, then put into a large bowl. Add the cream and framboise, if using. Beat until thick and just holding peaks. Spoon into the pie crust and level the surface. Cover with the raspberries, arranging a final neat layer on top.

Put the raspberry or red currant jelly into a small saucepan and warm it gently until liquid. Brush over the raspberries to glaze. ** Put into the refrigerator to chill and set for 10 minutes only before serving (no longer or the tart will go soggy).

* *Note:* You may like to brush the inside of the pie crust with melted white chocolate before filling -- this will keep the crust crisp, and make the tart even more of a special treat! You could also decorate the top with white chocolate curls (use a chocolate with a low cocoa solid content, bring it to room temperature, and shave with a potato peeler.

** *Variation:* I sometimes lightly toss the raspberries in the jelly (you may need a bit extra jelly to do this), coating them completely without breaking them. I then spoon them over the surface in higgledy-piggledy fashion.



Fresh Raspberry Tart, (continued)

Pâte Brisée

This dough is really the French version of an unsweetened shortcrust. It has a finer texture so should be rolled out much thinner – to about 1/8 inch. Sometimes unsweetened pâte brisée is used for fruit tarts that are baked for a long time, because other pastries with a high sugar content would scorch before the fruit was cooked. This dough provides a firm, crisp support for the fruit. Don't be tempted to leave out the water in either this or the recipe for Pâte Sucrée – it makes the dough stronger and easier to handle in the end.

1-1/2 cups all-purpose flour, plus extra for dusting
a large pinch of salt
8 tablespoons, (1 stick), unsalted butter, diced, at room temperature
1 large egg yolk
2-1/2 – 3 tablespoons ice water

Makes about 12 oz. pastry dough, enough to line a 10-inch tart pan or six 3-inch tartlet pans.

The Classic Method

1. Sift the flour and salt into a mound on a clean work surface.
2. Make a well in the middle with your fist.
3. Put the butter and egg yolk into the well and, using the fingers of one hand, “peck” the eggs and butter together until they look like scrambled eggs.
4. Using a spatula or pastry scraper, flick the flour over the egg mixture and chop through until almost incorporated.
5. Sprinkle with the water, and chop again.
6. Bring together quickly with your hands. Knead lightly into a ball, then flatten slightly.
7. Wrap in plastic wrap and chill for at least 30 minutes. Let it return to room temperature before rolling out.



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Fresh Raspberry Tart, (continued)

Pâte Brisée, (continued)

In the Food Processor

This method is useful if you are nervous about making dough or have very hot hands. (I have increased the ingredients here so the quantity will work well in a food processor).

2 cups all-purpose flour
1 teaspoon salt
9 tablespoon unsalted butter, softened
1 extra-large egg yolk
2-1/2 – 3 tablespoons ice water

Makes about 14 oz.

1. Sift the flour and salt together onto a sheet of wax paper.
2. Put the butter and egg yolk into a food processor and blend until smooth, then add the water and blend again.
3. Add the flour and salt, and pulse until just mixed.
4. Transfer to a lightly floured work surface and knead gently until smooth. Form into a ball, flatten slightly and wrap in plastic wrap.
5. Chill in the refrigerator for at least 30 minutes. Let the dough return to room temperature before rolling out.