

# Pine Nut Tarts (Provence)

Servings: 6

*Source: Backroad Bistros, Farmhouse Fare by Jane Sigal (Filling page 308, pate sucee page 362)*

## Ingredients

- 1¼ cups Sliced Blanched Almonds
- ¾ cups Sugar, Divided
- 3 Eggs, Separated
- 8 Unsalted Butter, Cut Into Pieces
- 1 tablespoon Rum

## Method

Butter and flour six 4-inch round tartlet pans. Arrange the pans close together on a work surface. Roll out the dough on a floured surface to a rectangle about ¼ inch thick. Wrap the dough around the rolling pin, then unroll it over the pans, letting it drape loosely into the pans. Press the dough into the corners of the pans. Roll the pin over the tops of the pans to trim the dough. With your fingers, press the dough up the sides of each pan. Prick the tartlet shells all over with a fork about every ½ inch. Chill until firm, at least 30 minutes. If the sheet of dough doesn't cover all the tartlet pans, gather the dough scraps, reroll, line the remaining pans, and chill.

Heat the oven to 350°F. Spread the pine nuts on a baking sheet and bake until the nuts brown lightly, 3 to 5 minutes. Set aside.

Make the almond-cream filling: Whir the sliced almonds and all but 1 tbsp of the sugar in a food processor or blender until the nuts are finely chopped. Add the egg yolks, butter, and rum, one at a time, pureeing until smooth after each addition. Transfer the mixture to a bowl.

In a mixing bowl, whip the egg whites with the remaining tbsp of sugar until they hold stiff peaks. Stir a quarter of the egg whites into the almond mixture, working until it is smooth. Using a large rubber spatula, gently fold this lightened mixture into the remaining egg whites.

Pour the filling into the shells. (You may not need all the filling. Do not overfill.) Gently press 2 tbsp of the toasted pine nuts into the filling of each shell.

Set the tartlets on a baking sheet and bake in the bottom third of the heated oven for 10 minutes. Raise the tartlets to the middle of the oven and continue baking until the filling sets and is golden, 20 to 25 minutes. Let the tartlets cool slightly on a rack. Serve warm or at room temperature.

## Pate Sucee (makes one 9" to 10" tart shell)

1½ c. flour 1 tbsp sugar ½ tsp salt 8 tbsp (1 stick) butter, cut into pieces 1 egg yolk 3 to 4 tbsp ice water

Whir the flour, sugar, and salt in a food processor until mixed. Add the butter and pulse until the mixture resembles coarse crumbs. Add the egg yolk and the lesser amount of water and pulse until the dough holds together when you pinch it with your fingers. Add another

tablespoon of water if the dough looks too dry. Press it into a ball and knead it on a floured work surface for 1 to 2 minutes (!! ) Transfer the dough to wax paper, flatten it into a disc, wrap well, and chill until firm, at least 1 hour.