

Raspberry Tart

Source: Patricia Wells, "Bistro Cooking" variation of Cafe du Jura recipe

Ingredients

Filling

- 1 Prebaked Pate Brisee Pie Crust (recipe below)
- 3 Large egg yolks
- ¾ cups Creme Fraiche Or Heavy Cream
- 3 tablespoons Sugar
- 1 pint Fresh Raspberries
- Powdered Sugar

Pate Brisee (recipe from Silver Palate quiche recipe)

- 1 to 1½ cups All-Purpose Flour (do not use unbleached)
- 7 tablespoons Unsalted Butter, chilled and cut into pieces
- ⅛ teaspoon Salt
- 3 tablespoons Ice Water

Method

Filling

1. Preheat oven to 375°F.
2. Place 3 large egg yolks in a large bowl and beat with a fork. Add ¾ cup creme fraiche or heavy cream and 3 tbsp sugar. Blend. Pour into cooled pastry shell.
3. Arrange 1 pint fresh raspberries on top. Place in center of the oven and bake just until cream filling begins to set, about 15 minutes.
4. Sprinkle evenly with 2 tsp confectioner's sugar. Cool thoroughly.

Pate Brisee

1. Place 1 cup flour, the butter and salt in a food processor. Process just until the mixture resembles coarse crumbs, about 10 seconds.
2. Add the ice water and pulse just until the pastry begins to hold together, about 6 to 8 times. Do not let it form a ball.
3. Transfer pastry to waxed paper; flatten the dough into a disk. If the dough seems too sticky, sprinkle it with additional flour, incorporating 1 tbsp at a time. Wrap pastry in waxed paper. Refrigerate for at least 1 hour.
4. On lightly floured surface, roll out the dough to a 12-inch circle. Transfer the dough to a 10½ " loose-bottomed tin tart pan. With fingertips, carefully press the pastry into the pan and up the side, trying not to stretch it. Trim the overhang, leaving about a 1" edge. Tuck this overhang inside the pan, pressing against the side to create a sturdy, double-sided shell. Prick the bottom of the shell.

5. Chill for up to 24 hours.
6. Preheat oven to 375. Line shell with foil, and fill with rice or beans to weigh it down. For partially baked shell bake about 20 minutes or until browning. Remove weights and foil and continue to bake until browned a bit. I like it more done than not. Cool at least 10 minutes before filling.

Notes

I think you need 1½ pints of raspberries to fully cover the filling.

I cooked my last one 30 minutes before taking foil off and about 11 minutes after that to brown. It seems to continue browning just a bit once out of the oven. Pastry takes a long time so be sure to read ahead before beginning.