

Tart - Vanilla Cream and Berry



Ingredients

Tart Base

360g flour
290g softened butter, cut in cubes
90g sugar
1/4 teaspoon salt
1 beaten egg
1 egg yolk

Crème Pâtisserie

500ml milk
4 egg yolks
1/2 vanilla bean
45g cornflour
200g sugar

Method

Tart Base

Put flour on bench, make well, fold in all ingredients, gather dough together into a mass.

Use the heel of your hand to "smear" the front section of the dough in sections about the size of a tennis ball (this is to bring ingredients together without overworking dough). Regather dough and repeat.

Cut into desired size, roll out to 4mm thick, place in tart shells, line with baking paper and weigh down with pastry weights, bake moderate (180C) for 30 to 45 minutes (depending upon the size of your tart and your oven).

If desired, remove baking paper and weights, egg wash and bake a further 5 minutes if you are filling your shell with very wet mixtures (it will water proof it).

Crème Pâtisserie

Mix together sugar cornflour and egg yolks with a little milk to a slurry. Scrape vanilla bean into the milk and bring to the boil. Pour over egg mix while stirring constantly. Pour back into the saucepan and stir constantly over a medium heat until thick. Pour into a bowl/container and cover with baking paper (a cartouche) and allow to cool.

To Assemble

When the crème pâtisserie is cooled, place half in a bowl and gently fold through whipped cream to make the vanilla cream. Add more or less pâtisserie crème to your taste. Pile into pre baked tart shell and top with scattered berries piled high. Serve immediately.

To Assemble

1 pre baked sweet shortcrust tart shell
250ml soft whipped cream
1 punnet blueberries
1 punnet raspberries
1 punnet strawberries (washed hulled and cut in halves or quarters)
1 punnet blackberries
And any other berries that are in season (red currants, golden raspberries, young berries)