

Pastry Filled Fruit Tart
Paired with Bancroft Riesling 2014

Ingredients:

Crust

- 1 ¼ cups all-purpose flour
- 1 tbsp. sugar
- ½ tsp. salt
- ½ cup (1 stick) ice cold unsalted butter, cut into ½ inch cubes
- 2-4 tbsp. ice water

Pastry Cream

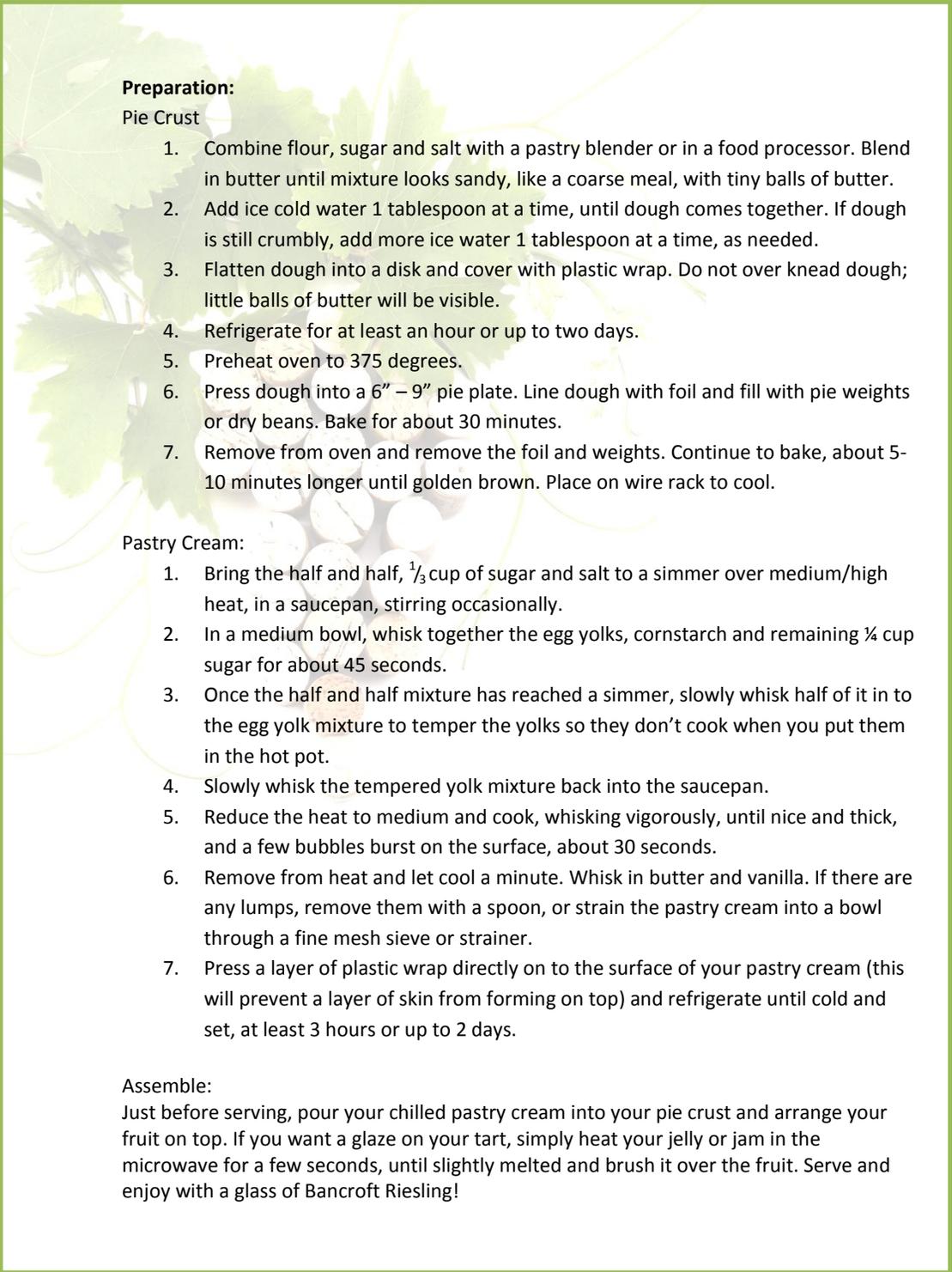
- 2 cups half & half
- ½ cup + ¼ cup granulated white sugar, divided
- Pinch of salt
- 5 large egg yolks
- 3 tbsp. cornstarch
- 4 tbsp. unsalted butter
- 2 tsp. vanilla extract

Fresh Fruit of your Choice to Garnish:

- Strawberries
- Kiwis
- Mandarin Oranges
- Blueberries
- Raspberries

Glaze (optional):

- 2-4 tbsp. apricot or peach jam or jelly



Preparation:

Pie Crust

1. Combine flour, sugar and salt with a pastry blender or in a food processor. Blend in butter until mixture looks sandy, like a coarse meal, with tiny balls of butter.
2. Add ice cold water 1 tablespoon at a time, until dough comes together. If dough is still crumbly, add more ice water 1 tablespoon at a time, as needed.
3. Flatten dough into a disk and cover with plastic wrap. Do not over knead dough; little balls of butter will be visible.
4. Refrigerate for at least an hour or up to two days.
5. Preheat oven to 375 degrees.
6. Press dough into a 6" – 9" pie plate. Line dough with foil and fill with pie weights or dry beans. Bake for about 30 minutes.
7. Remove from oven and remove the foil and weights. Continue to bake, about 5-10 minutes longer until golden brown. Place on wire rack to cool.

Pastry Cream:

1. Bring the half and half, $\frac{1}{3}$ cup of sugar and salt to a simmer over medium/high heat, in a saucepan, stirring occasionally.
2. In a medium bowl, whisk together the egg yolks, cornstarch and remaining $\frac{1}{4}$ cup sugar for about 45 seconds.
3. Once the half and half mixture has reached a simmer, slowly whisk half of it in to the egg yolk mixture to temper the yolks so they don't cook when you put them in the hot pot.
4. Slowly whisk the tempered yolk mixture back into the saucepan.
5. Reduce the heat to medium and cook, whisking vigorously, until nice and thick, and a few bubbles burst on the surface, about 30 seconds.
6. Remove from heat and let cool a minute. Whisk in butter and vanilla. If there are any lumps, remove them with a spoon, or strain the pastry cream into a bowl through a fine mesh sieve or strainer.
7. Press a layer of plastic wrap directly on to the surface of your pastry cream (this will prevent a layer of skin from forming on top) and refrigerate until cold and set, at least 3 hours or up to 2 days.

Assemble:

Just before serving, pour your chilled pastry cream into your pie crust and arrange your fruit on top. If you want a glaze on your tart, simply heat your jelly or jam in the microwave for a few seconds, until slightly melted and brush it over the fruit. Serve and enjoy with a glass of Bancroft Riesling!