

Rustic Fruit Tart

6, approximately 4" tarts



Ingredients

1 C all-purpose flour

1/2 t salt

6 T unsalted butter

2 T ice water

12 oz total of fresh plums, peaches, pears, apples, strawberries, blueberries, etc.

2 T sugar

1 1/2 t cinnamon

Instructions

Preheat oven to 350 degrees.

In a large bowl, stir flour and salt together. Add the butter and using a fork, mix until the dough resembles coarse meal. Pour ice water in a slow, steady stream until the dough just holds together when pinched. If necessary, add more water. Careful not to over mix.

Turn dough onto a work surface and gather into a ball. Divide the dough into individual pieces (about 1.5 oz each) and chill until time allows 15-30 minutes.

Carefully slice the fresh fruit to preference: wedges, slices, cubes, etc. Toss lightly with sugar and cinnamon, making sure to reserve enough cinnamon and sugar to sprinkle over the tart before baking.

After the dough has chilled sufficiently, place an individual piece on a lightly floured surface. Roll the pastry into a 6" circle. The dough should be very thin. To prevent the pastry from sticking to the counter and to ensure uniform thickness, keep lifting up and turning the pastry a quarter turn as you roll. Always roll from the center of the pastry outwards.

Arrange fruit in the center of the pastry dough, forming a pattern or design, leaving a 2" lip around the entire edge of the tart. Gently fold the edges of the tart back in towards the center, folding and pleating as necessary, leaving the center of the tart largely open, exposing the design. Sprinkle top with remaining cinnamon-sugar. Bake until edges are lightly golden 12-15 minutes. Let cool slightly. Enjoy!

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