

# Strawberry Tart

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To make this dessert in a flash, prep the pastry dough and pastry cream in advance or the night before and let chill. Then it is a cinch to put it all together in a flash.

2 pints small-medium strawberries

## Tart Shell

1 cup flour

¼ cup sugar

½ tsp salt

⅓ cup butter

2-3 Tbs ice water (ice cube in water)

## Pastry Cream

2 cups milk

vanilla bean, split

½ cup sugar

¼ cup flour

4 egg yolks

1 whole egg

1 gelatin packet, poured over 2 T cold water

1 Tbs butter

3 Tbs Grand Marnier or other orange-flavored liqueur

1 3.5 oz chocolate bar

½ cup seedless strawberry jam

2 Tbs sugar

- 1 For the tart shell, either use a bowl or food processor. Combine flour, sugar and salt. Cut butter into chunks. Add to bowl and process by pulsing until mixture resembles cornmeal. Add ice water, pulse to combine. Pour out contents onto plastic wrap. Fold the plastic wrap over the dough and press contents into a uniform dough, then shape into a round flat disc. Refrigerate for an hour if you can.
- 2 Make Pastry Cream: In 4-quart saucepan, heat milk and vanilla until scalded. (Bubbles form on sides of pan). While milk is heating, Combine sugar, flour and eggs in medium mixing bowl and whisk together. Add ½ cup heated milk to the egg mixture while whisking. When blended and smooth, return mixture to the pan with remaining milk and continually whisk all together, to prevent scrambled eggs from forming. Heat on low and keep whisking until mixture thickens. Scrape bottom of pan with rubber scraper from time to time to prevent eggs from gelling on the bottom. In small bowl, pour gelatin packet over 2 Tb cold water and let sit for 5-10 minutes or until it has softened. Once pastry cream has thickened, stir gelatin mixture into pastry cream. Then, add butter and Grand Marnier and chill for an hour.
- 3 While things are cooling, prep strawberries, by removing green top and rinsing. Allow to dry before assembly.
- 4 Tart Shell: Flour surface heavily. Roll out dough to the size of a 10 tart pan, a 9 pie plate or a 9x9 square baking pan. Work quickly so butter does not warm. Press into pan and patch any spots with extra dough. Prick bottom and sides thoroughly with a fork. Bake until golden brown, about 8 -10 minutes. While tart shell is cooling, melt chocolate in a double boiler or in the microwave using low or 30% power – 1 minute at a time. Spread chocolate on tart shell and allow to cool or refrigerate until chocolate has hardened.
- 5 Assemble tart by pouring pastry cream into tart shell. Line up your strawberries, stem end down, starting out the outside edge and end in the center. Warm jam with sugar in a small saucepan, thinning with water as necessary. With a silicon or pastry brush, brush glaze on each strawberry. Refrigerate

Servings: 10

Preparation Time: 25 minutes

Cooking Time: 23 minutes

Inactive Time: 1 hour

Total Time: 1 hour and 48 minutes

Oven Temperature: 400°F

## Nutrition Facts

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Nutrition (per serving): 366 calories, 103 calories from fat, 11.7g total fat, 126.4mg cholesterol, 156mg sodium, 376.9mg potassium, 58.2g carbohydrates, 4g fiber, 36.6g sugar, 6.8g protein.

## Source

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