

Raspberry Tart

Makes one 8" tart



Ingredients

For the Crust

- 1 ½ cups all-purpose flour
- ¼ cup sugar
- ¼ pound (1 stick) unsalted butter, cut into small cubes
- 2 tablespoons heavy cream
- 1 large egg yolk

For the Filling

- ¾ cup blanched almonds
- ¾ cup sugar, divided
- 3 tablespoons unsalted butter, softened
- 3 large egg yolks
- 1 teaspoon pure vanilla extract
- 4 cups raspberries
- Confectioners' sugar for dusting

Steps

1. Preheat oven to 350°F.
2. **Start with the crust:** In the bowl of a food processor, pulse the flour and sugar together. Add the diced cold butter and pulse until the butter is covered in flour to the size of peas. Add the cream and egg yolk and pulse until the mixture comes together in a ball.
3. Remove dough to a piece of parchment paper and form into a disk. Cover with the parchment paper and chill for 3 hours.
4. Make the filling while dough chills. In the same bowl of the food processor, combine the almonds and ¼ cup sugar and run until the mixture resembles a fine powder. Remove to a small bowl. Add the butter and remaining ½ cup sugar to the food processor and run until the sugar/butter mixture has creamed. Scrape down the sides of the bowl and add the egg yolks and vanilla. Blend until well incorporated. Add the almond/sugar powder back and pulse until just combined. Set aside.
6. Preheat oven to 350°F. Once dough has chilled, remove from fridge and allow it to warm up about 15 minutes before rolling it out to fill your 8" or 9"-inch tart pan. Trim the excess and poke the bottom with a fork. Cut a piece of parchment paper to fit inside the pan and place the paper on the dough. Weigh the dough down with beans and bake for 20 minutes. Remove the parchment paper and the beans and bake for another 5 minutes. Allow crust to cool.
7. Spread the almond cream mixture into the cooled crust. Add 2 cups of the raspberries to the top and sprinkle some sugar on top. Bake at 350°F for 40 minutes. Remove from oven and allow to cool for a few hours before adding the remaining 2 cups of raspberries on top. Dust with confectioners' sugar and enjoy!