



FRESH CHERRY TART



INGREDIENTS:

Custard and Cherry Topping:

- 1/2 cup sugar
- 1/4 cup cornstarch
- 1 pinch salt
- 2 cups whole milk
- 4 large egg yolks
- 2 tablespoons butter
- 1 teaspoon vanilla extract

TOTAL TIME

4 hours

SERVES

Serves 6

CALORIES PER SERVING: 356

-1/2 cup heavy whipping cream,
whipped
-3 cups cherries, pitted and cut in half

Cherry Syrup:

-1 cup water
-1 cup sugar
-2 cups cherries, pitted

Crust:

-2 1/2 cups flour
-1/3 cup sugar
-1 pinch salt
-2 sticks butter, cold and cut into
small pieces
-1/4 cup ice-cold water
-3 large egg yolks, beaten

DIRECTIONS:

Cherry Syrup: Add all of the syrup ingredients to a small saucepan. Cook over medium heat, stirring and smashing cherries until boiling. Boil for one minute; remove from heat. Strain cherries from syrup.

Crust: Place flour, sugar and salt into a bowl and stir to combine. Add butter pieces until the mixture becomes crumbly. Mix in the ice water a little at a time. Add egg yolks and mix until you have a wet, sticky dough. Roll dough into a ball on a floured surface. Divide dough in half and pat each half into round discs. Wrap in plastic and chill for one hour. Put both dough sections together and roll out to 12-inch round and 1/4 inch thick on lightly floured surface. Place dough into tart pan and form around edges. Place tart pan in freezer for 15 min. Preheat oven to 375°. Remove crust from freezer and pierce all over with a fork, then place a piece of parchment paper on top and fill with pie weights. Bake for 20 minutes. Remove parchment and weights and bake for another 10 minutes.

Custard: Place sugar, cornstarch, and salt in a medium saucepan and whisk together. Add milk and egg yolks to another bowl and whisk together, then add to saucepan. Lastly, add butter to saucepan and cook over medium heat until mixture comes to a boil and turns into a thick cream. Remove from heat and stir in vanilla. Place custard in a bowl and cover with plastic wrap, pressing it directly onto the surface of the custard. Refrigerate for two hours. Once custard has cooled, fold in whipped cream. Add custard to tart shell, take sliced cherries and place them on top of custard. Then spoon cherry syrup on top of sliced cherries. Place tart in refrigerator for one hour.

ENJOY!