

CLEMENTINE CURD TART WITH BERRIES

Ingredients

Crust:

- 1 3/4 cups plus 2 Tbsp.
all-purpose flour
- 9 Tbsp. butter
- 6 Tbsp. plus 2 tsp. sugar
- 1/8 tsp salt
- 1 large egg plus 1 egg for
egg wash

Curd:

- 6 large egg yolks
- 1 cup sugar
- 1/3 cup freshly squeezed
Clementine orange juice
- Juice from 1/2 lemon
- 1 Tbsp cornstarch
- 1 Tbsp orange zest, minced
- 1/2 cup (1 stick) cold butter,
cut into 8-10 pieces

Directions

1. For the crust: Cut the butter into the flour until it resembles the size of peas. Make a well and add the sugar, salt, and egg to the center. Mix well with your fingertips
2. Using a pastry scraper or knives, cut the egg mixture into the flour/butter mixture.
3. Make a line of dough across the work surface in front of you and with the heel of your hand, smear the dough forward to combine. Gather the dough, and repeat, two or three times. Gather the dough, shape into a disk, wrap and chill for at least 20 minutes.
4. Preheat oven to 350 degrees. Roll the dough into a 12-inch disk, and fit into a 10-inch tart pan, placed on a baking sheet.

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Directions, cont.

5. With a fork, make a few taps on the bottom to keep the tart bottom flat while baking. Line the tart pan with foil. Fill with pie weights or uncooked beans.
6. Place in oven and bake for 15 to 20 minutes. Carefully lift the foil and beans. Whisk the egg in a small bowl with a fork, and with a pastry brush, brush the tart with the egg wash. Take extra care to dab in the holes from the fork tines. Place the tart crust back in the oven and continue baking until deep golden brown, approximately 15 more minutes. Remove from the oven and cool completely.
7. For the filling: In a mixing bowl, whisk the egg yolks and sugar together.
8. In another small cup, mix the cornstarch into the lemon juice.
9. Pour the mixtures into a saucepan and cook over low/medium heat, stirring constantly but gently, until the mixture is thickened, about 10 minutes. The curd should coat the back of a wooden spoon.
10. Stir the butter into the curd, piece by piece to combine. Pour the curd into a bowl or baking pan. Be sure the curd is not deeper than 2 inches. Press a piece of plastic wrap against the top of the curd, or glide some butter over the surface to prevent a layer of thickened curd or skin from forming on the top.
11. Chill for 4 hours or overnight. The curd should be kept in refrigeration.
12. Prepare the tart crust in the blind baked fashion and cool. Fill the tart crust with the chilled curd and garnish with fresh berries.