

Blueberry Tart w. White Chocolate Ganache



Sweet Tart Dough

Ingredients:

- 1½ cups all-purpose Flour
- ⅓ cup Sugar
- ¼ tsp Salt
- 1 stick (8 tbsp) unsalted Butter, room temperature, cubed
- 1 Egg, lightly beaten

Directions:

Place flour, sugar and salt in a food processor and process until combined.
Add cubed butter and pulse until pea-sized chunks form.
Add the beaten egg and pulse until the dough begins to come together.
Transfer the dough to a sheet of plastic wrap, form the dough into a disc and wrap tightly.
Refrigerate the dough for at least 1 hour.
Once chilled, removed the dough from the refrigerator and let rest at room temperature for a few minutes.
Once softened a bit, transfer the disc to a 9-inch tart pan with a removable bottom.
Using fingers evenly press the dough into the bottom and the sides of the tart pan.
Return the dough-lined pans to the refrigerator and chill for an hour.
Preheat oven to 375°.
Remove the tart pan from the refrigerator and press tin foil to the bottom and sides of the dough (do not cover the top edge of the crust in foil), forming a tight seal.
Place the tart pan on a baking sheet and bake 18 minutes, rotating after 9 minutes, until the top of the edge of the crust begins to brown and the bottom no longer looks wet and shiny when you lift of the tin foil.
Remove the tin foil and bake for 10 minutes more, until the crust is nicely browned.
Set aside to cool before filling.

Lightly Spiced Pastry Cream

Ingredients:

- 1½ cups whole Milk
- ½ cup granulated Sugar, divided
- ½ Vanilla Bean, scraped
- 4 Egg yolks
- 3 tbsp Cornstarch

1/8 tsp Nutmeg
¼ tsp Cinnamon
1 tbsp unsalted Butter
1 tbsp Brandy, optional

Directions:

In a heavy-bottom saucepan, combine the milk, ¼ cup of sugar and scraped vanilla bean. Place the pan on the stove over medium-high heat and bring just to a boil.

In a medium bowl, combine the yolks, ¼ cup of sugar, cornstarch, nutmeg, and cinnamon and whisk until thickened and smooth.

Once the milk has boiled, reduce the heat and temper the yolk mixture by adding a little of the boiling milk to the yolk mixture and whisking.

Continue adding the milk to the yolks a little at a time until the temperature of the yolks has risen.

Then, whisking constantly, carefully pour the tempered yolks into the saucepan of milk on the stove.

Bring the mixture almost to a boil, whisking constantly.

Continue whisking until the cream coats the back of the spoon and has thickened considerably.

Remove the mixture from the heat and add butter and Brandy (if using) and stir until butter melts and is well combined.

Scrape the cream into a medium sized bowl and cover the surface of the cream with plastic wrap.

Refrigerate about 2 hours until firm, or overnight.

Whisk aggressively to loosen before using.

White Chocolate Ganache

Ingredients:

½ cup White Chocolate
2 tbsp Heavy Cream
¼ tsp pure Vanilla extract
One pint of Blueberries
Sifted Confectioner's Sugar for decorating

Directions:

Place the white chocolate and heavy cream in a small microwave safe bowl and microwave in 10 second bursts, whisking after each burst, until the chocolate has melted.

Add the vanilla and whisk to combine.

Use immediately.

To Assemble

Using a small offset spatula, spread a thin layer of ganache over the bottom and sides of the pre-baked 9" tart shell (you may have some left over).

Place in the refrigerator for at least 1 hour to set up.

Once set, spread the whisked pastry cream evenly over the bottom of the tart shell. Lightly press blueberries into the pastry cream so that the entire pastry surface is covered in berries.

Place in refrigerator to set, about 20 minutes.

To Plate

Remove the tart from the pan, using a paring knife to ease the pan bottom and sides off if necessary.

Dust the tart with confectioners' sugar and decoratively drizzle any leftover ganache next to or on top of each slice.