

Recipe for Fruit Tart

Ingredients:

The dough:

1 1/2 cup flour
1/4 cup sugar
A pinch salt
1 egg
7 TBS cold butter, cut into small pieces
1 tbs vanilla

The filling:

1 1/2 pound apricots or
2 cups of blackberries
5 ounces of marzipan cut into small pieces
1 2/3 cups of powdered sugar
1 egg
1 TBS of amaretto or almond flavored liquor
2 TBS of lemon juice
1/4 to 1/2 cup of apricot jam or orange marmalade

Directions:

Put the rack in the lowest part of the oven and preheat to 375 degrees
Grease a 9 inch tart form with removable bottom or line a cake form with parchment paper.
Mix the dough ingredients in a food processor or by hand.
Rest the dough
Roll out the dough, put it in the tart form, leaving an 1/2 inch edge on the sides
Prick the dough with a fork several times.
Cover the dough with parchment paper and add some weight to blind bake the tart. I use some dried garbanzo bean for weight. Bake for 15 minutes. Can be made ahead.
Let tart cool.

The filling:

Put the marzipan, powdered sugar, egg, Amaretto, and lemon juice in the food processor and mix until smooth. Put on the mix on the cooled tart. Bake for 25 to 30 minutes in the lower oven.
Heat the jam or marmalade and brush on the tart.