

# *Fruit tarts*

## *Summer tarts with cooked fruits*

1 sweet shortcrust pastry

fruits: 6 peaches, 4 or 5 pears, 4 or 5 apples, apricots, greengage plums... You can make mixtures

Jam: watermelon, rhubarb, pears, apple or pear compote of your choice

3 spoons of sugar

Optional: rum or cachaça

### *Preparation*

1. Preheat the oven to 160°C
2. Blanch the shortcrust pastry after spreading it in a tart pan.
3. Peel the fruit and cut them into slices.
4. Spread the jam on the dough, arrange the fruit on top and bake for 25-30 minutes at 180°C.
5. At the end of cooking, sprinkle the fruit with two spoons of sugar and 3 tablespoons of rum. Leave to rest in the still hot oven for around ten minutes.
6. Serve warm or at room temperature.

Remarks :

- After a few hours, the dough soaks up the fruit juice and becomes soft. It is therefore better to make the pie just before the meal.
- For acidic fruits like apricot, it is good to replace the jam with an egg beaten with crème fraîche and cottage cheese, sugar and especially 2 tablespoons of almond powder to absorb the acidity. You can also make a mixture of jam, egg, crème fraîche and almond powder.
- Pears go very well with nuts: you can add walnut kernels to the tart before baking it.

## *Spring tarts with raw fruits*

1 sweet shortcrust pastry, optionally you can add a spoonful of almond powder while making it.

red fruits: strawberries or raspberries

pastry cream

3 spoons of icing sugar for decoration

### *Preparation*

1. Preheat the oven to 160°C
2. Cook the shortcrust pastry after spreading it in a tart mold. It must be cooked well: it will take at least 30 minutes, or even 45 minutes. At the end you can raise the temperature to 170°C, but you have to watch that the dough does not color too much.
3. Wash and cut the fruit into pieces.
4. Spread the pastry cream over the cooled dough. Add the fruit and sprinkle with icing sugar.
5. Serve immediately.