



About



Portfolio

Contact

Jasmine Pham's art portfolio consist
of graphite drawings, media
designs, photography and more


Jasmine majors in Art and Visual Technology in concentration
of Graphic Designs at George Mason University.

Her works are inspired by life, nature, media, and people.

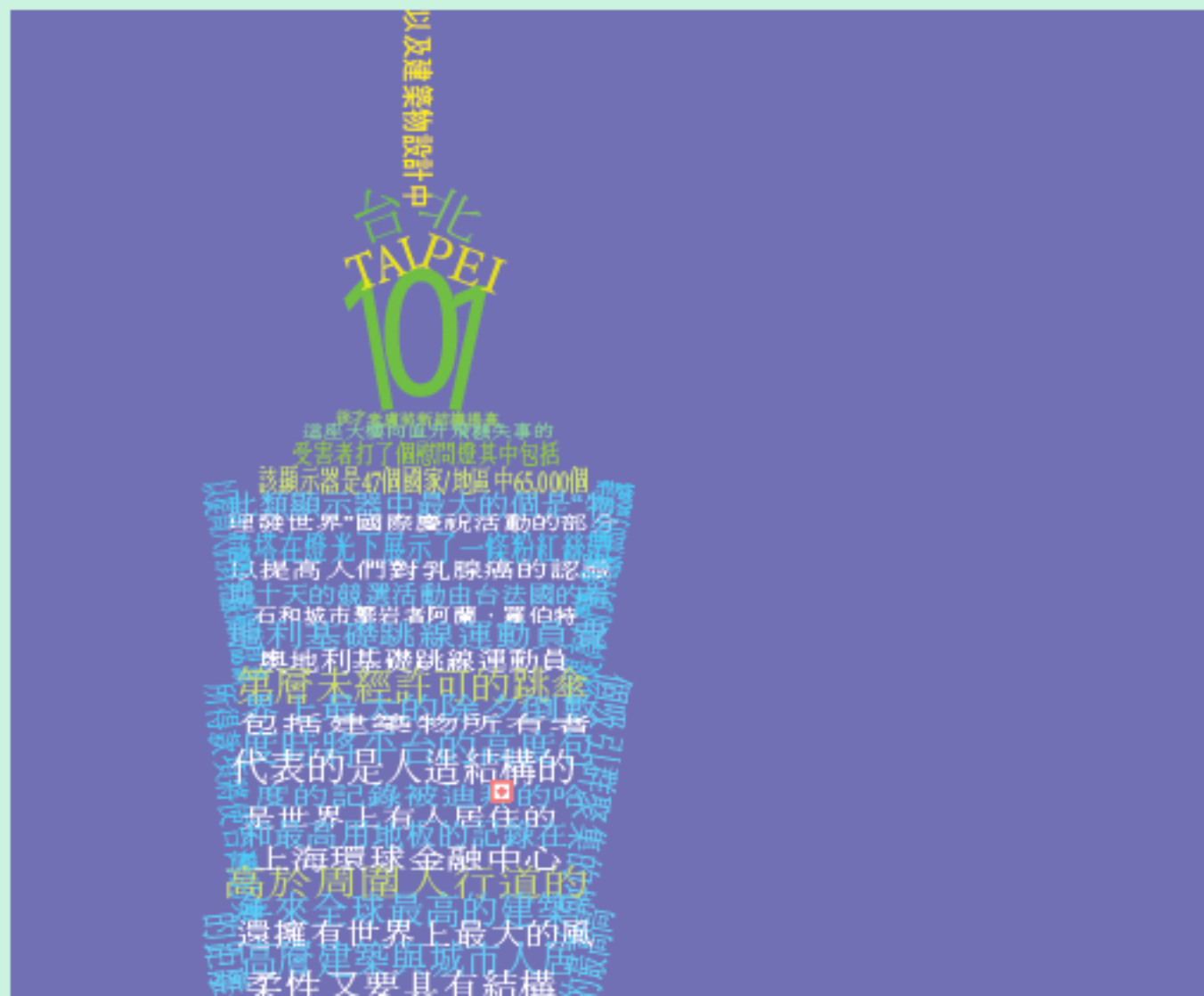
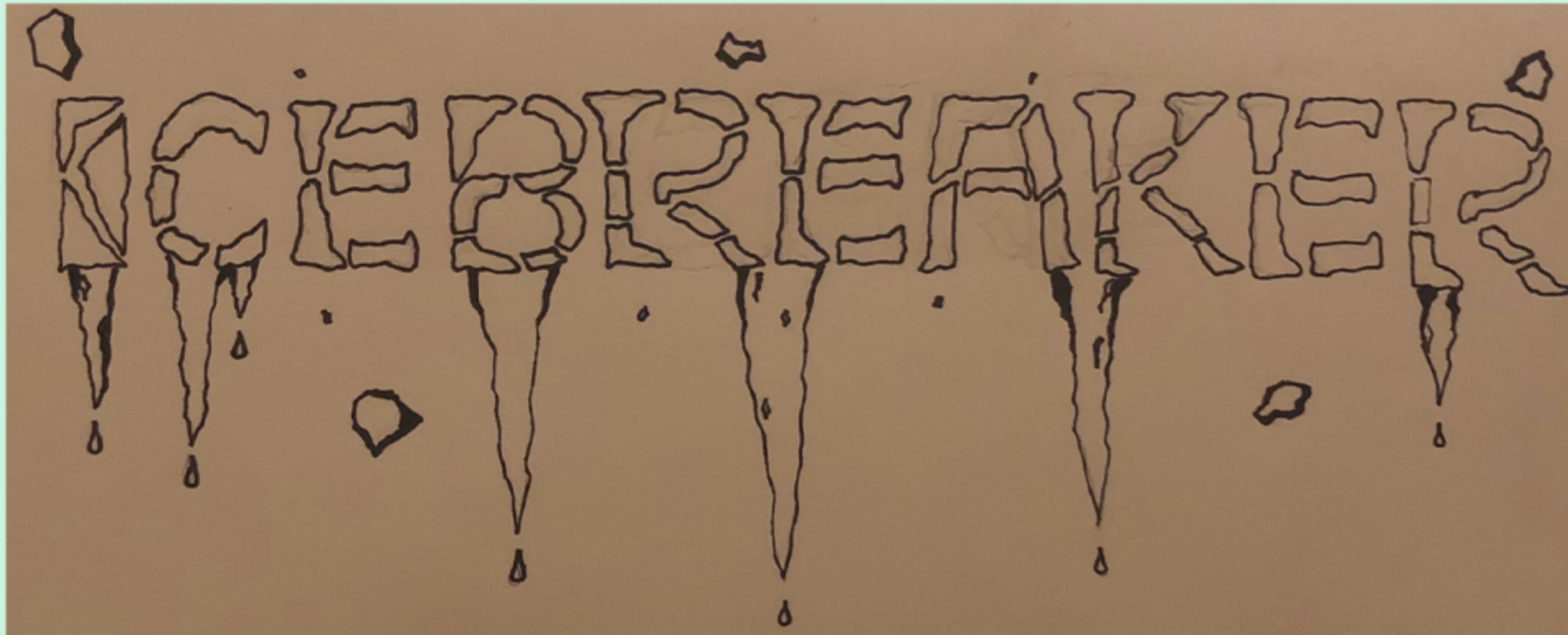


Hello! My name is Jasmine Pham. I'm a junior and majoring in Art and Visual technology in concentration of Graphic Designs.

My works contains media/graphic designs, pencil drawings, photography, and much more! I love draw and create designs, so I'm glad that I'm able to share my portfolio. Enjoy browsing my website!



Typography Digital Design Graphite Drawing Photophraphy



Ingredients

- 1 cup all-purpose flour
- ¼ cup finely ground blanched almonds
- 2 tablespoons toasted wheat germ
- 2 tablespoons light brown sugar
- ½ teaspoon kosher salt
- ½ teaspoon baking powder
- 4 tablespoons cold, unsalted butter, cut into pieces
- ¼-½ cup low-fat buttermilk
- 1¼ cups part-skim ricotta
- ¼ teaspoon salt
- ¼ teaspoon cinnamon
- 1 tablespoon plus 2 more tablespoons honey
- 2 cups blueberries

Directions

- 1 In a food processor, pulse together all-purpose flour, finely ground blanched almonds, toasted wheat germ, light brown sugar, kosher salt, and baking powder. Add cold, unsalted butter, and process until largest pieces are the size of small peas. With machine running, add low-fat buttermilk until dough just holds together. Pat into a disc, wrap in plastic, and refrigerate for 1 hour (or overnight).
- 2 Preheat oven to 375 degrees. On a lightly floured surface, roll out dough ¼ inch thick. Fit into a 9½-inch tart pan with removable bottom. Trim edges flush with pan and prick holes in dough with fork. Freeze for 15 minutes. Line with parchment paper and fill with pie weights. Bake for 25 minutes. Remove parchment and weights and bake until golden brown and dry, 15 to 20 minutes more. Let cool.

- 3 Puree part-skim ricotta with ¼ teaspoon salt, cinnamon, and 1 tablespoon honey. Spread into cooled shell. Stir 2 tablespoons honey gently into blueberries and arrange on top of tart. Chill for 2 hours.



Blueberry-Ricotta Tart

By Martha Stewart

Servings: 8

This creamy tart is overflowing with blueberries and that's good for you and your tastebuds.



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Name

Email Address

Message