

Fresh Fruit Tart with Pastry Cream

Serves 8 to 10

The pastry cream can be made a day or two in advance, but do not fill the prebaked tart shell until just before serving. Once filled, the tart should be topped with fruit, glazed, and served within half an hour or so. Don't wash the berries or they will lose their flavor and shape.

PASTRY CREAM

2 cups half and half
1/2 cup (3 1/2 ounces) sugar
Pinch table salt
5 large egg yolks
3 tablespoons cornstarch
4 tablespoons (1/2 stick) unsalted butter, cut into 4 pieces
1 1/2 teaspoons vanilla extract

TART SHELL AND FRUIT

1 recipe classic Tart Dough
Unbleached all purpose flour, for the work surface
2 large kiwis, peeled, halved lengthwise and sliced 3/8 inch thick
2 cups (10 ounces) raspberries
1 cup (5 ounce) blueberries
1/2 cup red currant or apple jelly

1. FOR THE PASTRY CREAM: Bring the half and half, 6 tablespoons of the sugar, and the salt to a simmer in a medium saucepan over medium high heat, stirring occasionally.

2. As the half and half mixture begins to simmer, whisk the egg yolks, cornstarch, and remaining 2 tablespoons sugar together in a medium bowl until smooth. Slowly whisk about 1 cup of the simmering half and half mixture into the yolks to temper, then slowly whisk the tempered yolks back into the simmering saucepan. Reduce the heat to medium and cook, whisking vigorously, until the mixture is thickened and a few bubbles burst on the surface, about 30 seconds.

3. Off the heat, stir in the butter and vanilla. Transfer the mixture to a medium bowl, lay a sheet of plastic wrap directly on the surface, and refrigerate the pastry cream until chilled and firm, about 3 hours.

4. FOR THE TART SHELL AND FRUIT: Roll the dough out to an 11 inch circle on a lightly floured work surface and, fit into a 9 inch tart pan with a removable bottom. Set the tart pan on a large plate and freeze the tart shell for 30 minutes.

5. Adjust an oven rack to the middle position and heat the oven to 375 degrees. Set the tart pan on a large baking sheet. Press a double layer of foil into the frozen tart shell and over the edges of the pan and fill with pie weights. Bake until the tart shell is golden brown and set, about 30 minutes, rotating the baking sheet halfway through.

6. Carefully remove the weights and foil and continue to bake the tart shell until it is fully baked and golden, 5 to 10 minutes longer. Transfer the tart shell with the baking sheet to a wire rack and cool the tart shell completely, about 1 hour.

7. Spread the chilled pastry cream evenly over the bottom of the cooled tart shell. Shingle the kiwi slices around the edge of the tart, then arrange three rows of raspberries inside the kiwi. Finally, arrange a mound of blueberries in the center.

8. Melt the jelly in a small saucepan over medium high heat, stirring occasionally to smooth out any lumps. Using a pastry brush, dab the melted jelly over the fruit. To serve, remove the outer metal ring of the tart pan, slide a thin metal spatula between the tart and the tart pan bottom, and carefully slide the tart onto a serving platter or cutting board.