

Raspberry Cream Tart

Chef William Merelle

Serves 8

Cooking Time: 20 Mins

Preparation Time: 1 Hour

For the dough, visit rougerestaurant.com/Rouge/Recipes.html, and download the tart dough recipe in the archives. This tart will use the sweet dough recipe.

For the pastry cream:

1/2 liter (1 pint) light cream

1 vanilla bean

1 cup of sugar

4 egg yolks

2 tbs corn flour

4 pounds fresh raspberries

DIRECTIONS

Roll out pastry dough to about 3mm thickness. Cut circles of dough out. Use an oil spray to coat a tart tin, then place the circles of dough inside, pressing down and pinching the edges. Bake at 340F for approximately 12 minutes or until slightly golden. You can use pie weights if you wish. Allow to cool.

Filling:

In a large saucepan, bring the cream and vanilla bean to boil. Remove from heat.

In a large bowl combine the egg yolks and sugar. Mix well and add the corn flour. Dilute with 1 tbs of water. Pour half of the hot milk over the yolks, whisking constantly.

Bring the remaining milk back to a boil. While whisking quickly, pour the yolk mixture into the centre of the pot. The mix will thicken almost

immediately. Whisk for 3-5 minutes then pour the custard into a container lined with cling wrap. Cool completely.

When your pastry cases have chilled, use a tablespoon to fill the tart shell with pastry cream. Top the tart with the fresh raspberries and chill until use.

Bon Appetit