

## Blueberry Tart (*Joy of Baking*)

6-8 servings

*Note: Can make pastry one day ahead*

### Sweet Almond Pastry:

- 160 g all-purpose flour
- 30 g almond meal
- 75 g powdered sugar
- ¼ tsp baking powder
- ¼ tsp salt
- Seeds from ½ vanilla bean or 1 tsp vanilla
- 3 large **cold** egg yolks



### Blueberry Filling:

- 375 g fresh blueberries, washed
- 50 g granulated white sugar
- 10 g cornstarch
- 1 T freshly squeezed lemon juice
- 1 tsp finely grated lemon zest

### Garnish:

- 225 g fresh blueberries, washed

### Sweet Almond Pastry:

1. Sift the **flour** with the **almond meal**, **powdered sugar**, **baking powder**, and **salt**. Place in the bowl of a stand mixer, fitted with the paddle attachment.
2. Add the chunks of **cold butter** and beat on medium low speed until the mixture is mealy (*grainy with no visible pieces of butter*).
3. Add the cold **egg yolks** and **seeds from the vanilla bean** or **extract** and beat on low speed until the dough comes together (*pastry will be yellow in color*).
4. Place the pastry onto your work surface, gather it into a ball, flatten into a disk shape, and wrap in plastic wrap. Place in the **refrigerator to chill for at least six hours** (*the pastry can be stored in the refrigerator for up to three days or frozen for up to three months*).
5. After the pastry has chilled sufficiently, place on a lightly floured surface, and roll into a 14-cm round.  
(*To prevent the pastry from sticking to the counter and to ensure uniform thickness, keep lifting up and turning the pastry a quarter turn as you roll.*)  
Place the round of pastry on a baking sheet lined with parchment paper and **chill in the refrigerator for about 15-30 minutes** (*firms up the pastry... makes it easier to place in the tart pan*).
6. Place a 23-cm tart pan on a parchment lined baking sheet. Take the chilled round of pastry and gently place it into the tart pan. Lightly press the pastry onto the bottom and up the sides of the tart pan.  
(*Never pull the pastry or you will get shrinkage (shrinkage is caused by too much pulling of the pastry when placing it in the tart pan).*)  
With a sharp knife cut excess pastry from top of tart pan). With the tines of a fork gently prick the bottom of the pastry. Cover the tart pan and place in the refrigerator to chill while you preheat your oven and prepare the blueberry filling.

- Preheat the oven to **200°C**.

### **Blueberry Filling:**

1. In a small bowl mix together the **sugar, cornstarch, lemon juice** and **zest**. Place the **blueberries** in a large bowl.
2. Add the **sugar mixture** to the **blueberries** and gently toss to combine.
3. Evenly pour the mixture into the chilled pastry and **bake for 15 minutes**.
4. Reduce the oven temperature to **180°C** and continue to bake until the pastry is golden brown and the blueberries have become soft and jam-like (**about 25-30 minutes**).
5. Remove from oven and place on a wire rack. Top with the remaining blueberries (crown side up), pressing them gently into the hot blueberry filling.  
*(Make concentric circles with the blueberries, starting at the outside edge.)*
6. Let the tart **cool to room temperature before serving**. If desired, serve with softly whipped cream or ice cream. Cover and store leftovers in the refrigerator.