

Strawberry Tart with Beurre Noisette
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6 to 8 servings

Pâté Sucrée

1-1/2 cups all-purpose flour

1/4 cup sugar

Pinch of salt

10 tablespoons (1-1/4 sticks) chilled unsalted butter, cut into 1/2-inch pieces

2 egg yolks

Buerre Noisette

2 eggs, room temperature

3/4 cup plus 2 teaspoons sugar

1/4 cup all-purpose flour

1/4 cup (1/2 stick) butter, warmed until medium brown, then cooled

Dash of vanilla

3 cups thinly sliced strawberries

1/2 cup strawberry preserves, melted and strained

For pâte:

Combine flour, sugar and salt in large bowl. Cut in butter until mixture resembles coarse meal. (I used my food processor). Add yolks and mix until dough just holds together. Flatten into disc. Wrap tightly in plastic and refrigerate for at least 1 hour (or up to three days).

Butter 4-1/2 x 14-inch rectangular flan mold. Roll dough out on lightly floured surface into 8x16-inch rectangle, 1/8-inch thick. Fit dough into pan, pressing gently; trim and form edges. Freeze until firm (or up to 1 month).

For beurre noisette:

Preheat oven to 450° F. Whisk eggs, sugar and flour in medium bowl. Add butter and vanilla. Pour into crust. Bake 5 minutes. Reduce oven temperature to 325° F. Bake until firm, 40 to 50 minutes. Cool. (Can be prepared early on day of serving and stored at room temperature until ready to use).

To assemble: Arrange strawberry slices in overlapping rows atop tart. Brush with preserves. Serve within 2 hours.