

# KENNEDY★HAHN

## APPLIANCE

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### ★★★ Strawberry Tart ★★★

*Courtesy of Justin Carlisle  
Chef, Harvest Restaurant, Madison, Wisconsin*

#### 4 servings

##### **Tart Dough Ingredients:**

13 ounces unsalted butter  
1/3 cup + 1 tablespoon milk  
1 egg yolk, beaten  
1 teaspoon salt  
3-1/2 cups all purpose flour  
1 teaspoon sugar

##### **Filling Ingredients:**

3 cups strawberries, sliced  
1 cup strawberries, whole  
1 cup whole milk  
1 vanilla bean, split  
2-1/2 teaspoons powdered gelatin  
2 tablespoons cold water  
6 egg yolks  
2 to 3 cups sugar

##### **Dough:**

Put the butter in the bowl of the mixer fitted with the paddle attachment and beat on low speed until creamy. Add the milk, yolk, sugar and salt and beat until mixture is roughly blended. With the mixture still on low, add the flour in three or four additions. No need to wait for flour to be gone before next addition and mix just until ingredients come together to form a soft, moist dough that doesn't clean the side of the bowl completely, but does hold together. Don't over mix.

To shape the dough, gather into a ball and divide into three pieces. Each piece will fit a 10-1/4 inch tart pan. Gently press each ball into a disk shape and wrap tightly twice and chill at least 4 hours before using. You can freeze them up to a month.

Rolling out your dough, place one disk at a time on a lightly floured area at about room temperature and roll out to 1/16 to 1/8 of an inch thick. Roll the dough over your floured rolling pin and roll it over the buttered tart shell. Gently press the dough in the mold and cut around the shell with a knife when finished, use scrap dough for any repairs needed.

Pre-bake your tart shell. Prick the tart with a fork and place some parchment paper in the mold, fill with rice or beans to keep from rising. Bake at 350 degrees for 18-20 minutes or until light in color. If you want your crust fully cooked, take off paper and bake another 5-8 minutes. Remove from oven and let cool at room temp.

##### **Filling:**

Heat the milk and vanilla bean in a sauce pan over medium heat just until it boils. Immediately turn off the heat and set aside to infuse for 10 minutes. Combine the gelatin and water in a small bowl, and let dissolve, stirring occasionally, until no dry spots remain.

Whisk the egg yolks and sugar together in a medium bowl. Whisk constantly; slowly pour the still hot milk mixture into the egg mixture. Return the mixture to the sauce pan and cook over medium heat, stirring constantly with a wooden spoon or a rubber spatula. When the mixture reaches 180 degrees it will be thickened and creamy like eggnog. Remove quickly from the heat.

Strain the mixture into a medium bowl to smooth it and remove the vanilla bean. Add the gelatin into the hot mixture in the bowl and mix until completely dissolved. Working quickly, fold the sliced berries into the cream mixture, and spoon into the center of the tart shell. Spread smooth and even. Before the filling cools completely arrange the whole berries around the tart. Chill for at least 2 hours and serve in slices with a scoop of ice cream.