



Fuzzy Navel Custard Cream Tarts with Honey Glazed Berries
Celebrate the 80's with peach orange combo fresh berry tarts

Sweet Pecan Pastry

- 1-1/2 cups and 2 Tablespoons all-purpose flour
- 1/2 cup finely ground pecans
- 1/3 cup granulated sugar
- 7 Tablespoons cold unsalted butter, diced
- 1 large egg, lightly beaten
- 1 Tablespoons cold water

Peach Orange Custard

- 1 cup whole milk
- 1/4 cup granulated sugar, divided
- 1/2 scraped vanilla bean or 1 tsp vanilla paste
- 3 Tablespoons cornstarch
- 1 teaspoon grated orange zest
- 3 to 4 large egg yolks
- 1 cup heavy cream
- 1 Tablespoon peach liqueur

Topping:

- 3 Tablespoons honey, warmed
- 2 cups mixed fresh berries or small grapes
- Fresh edible flowers, optional

Pecan Pastry

- Use six 4-inch diameter tart pans with removable bottoms. Preheat oven to 400 degrees F.
- In a food processor, place flour, pecans, and 1/3 cup granulated sugar. To mix, pulse for several seconds. Add cold butter; pulse until fine crumbs form. Add egg; pulse until mixture comes together. Add enough water to just form a dough. Place dough on lightly floured surface; knead gently. If too sticky, cover in plastic wrap; chill about 30 minutes or able to handle.
- On lightly floured surface, roll pastry into thick log; divide into six equal ball shapes. With hand's palm, lightly flatten each ball. Roll out into thin circle or gently press into bottom and sides of tart pans with removable bottoms. Place on baking sheet; chill for 30 minutes.
- To Bake: Line each tart pan with foil; fill with pie weights. Place pans on a baking sheet; bake for 10 minutes; remove pie weights and foil; return to oven; bake for 5 to 7 minutes or until golden brown.
- Let cool for 10 minutes; remove the tart shells from the pans; cool on a wire rack.

Prepare Custard Filling:

- In a heavy saucepan, combine milk and 1 Tablespoon granulated sugar. Add vanilla paste; heat over medium heat until bubbles start appearing around the edge of pan; stir frequently. Remove from heat.
- In a large bowl, combine the remaining 3 Tablespoons granulated sugar, cornstarch; orange zest, egg yolks until mixture is smooth.
- Slowly stir hot milk mixture a little at a time into the yolk mixture. Strain milk mixture through fine-mesh sieve into clean saucepan; return to heat. If desired, add some of the strained-out orange zest into the custard mixture Cook, stirring over low heat for a few minutes or until thickened. Spoon into large bowl; let cool, stir occasionally too prevent skin from forming or cover with a piece of plastic wrap over custard.
- In medium bowl, beat heavy cream until soft peaks form; stir in peach liqueur Mix custard; then fold into whipped cream.
- In a medium sized bowl, combine warm honey and mixed berries.

To Serve:

Evenly spoon about 1/3 cup prepared custard filling into baked pastry shells. Top with mixed fresh berries and if desired top with an edible flower.

Yield: six (4-inch diameter) custard cream tarts

Recipe Inspired by: MasterChef Gordon Ramsay, *MasterChef Premiere Issue*, 2011, from *Cooking with Friends*, 2009.

About the Recipe: Add some star power to your summer dessert menu with sweet nut crusted custard cream tarts, topped with the season's-best berries. We flavored our custard with peaches and orange, a popular fuzzy navel classic combo duo in the 80's and topped them with honey glazed fruit. So elegant and delectable.