# Berry Tart

*Makes two 4-by-14-inch tarts.*

## Ingredients

- All-purpose flour, for working
- **Pate Sucree**
- 5 ounces semisweet chocolate, chopped
- **Creme Fraiche Filling**
- 2 tablespoons apricot jam, for glazing
- 1/4 cup raspberry jam, for glazing
- 1 cup fresh blueberries (about 1/2 pint)
- 5 cups fresh red raspberries (about 2 1/2 pints)
- Confectioners' sugar, for dusting

## Directions

1. On a lightly floured work surface, roll out 1 piece of dough to 1/8 inch thick. Gently press into a 4-by-14-inch fluted, rectangular tart pan with a removable bottom. Trim dough flush with top edge of pan. Prick bottom of dough all over with a fork. Refrigerate until cold, about 1 hour. Repeat with remaining dough.

2. Preheat oven to 375 degrees. Line each chilled tart shell with parchment paper, and fill with pie weights or dried beans. Bake until just starting to color, about 20 minutes. Remove parchment and weights. Return to oven, and bake until bottom of tart is golden, about 5 minutes. Cover edges with foil to prevent burning, and bake until crisp and dark golden brown, about 12 minutes more. Transfer to a wire rack; let cool completely. Carefully remove tart shells from pans.

3. Melt chocolate in a heatproof bowl set over a pan of simmering water, stirring until smooth. Using the back of a spoon, spread half of the melted chocolate onto bottom of each tart shell, and refrigerate until chocolate is set, about 10 minutes.

4. Using the back of a spoon, spread half of the creme fraiche filling over each chocolate layer; set aside.

5. Heat each jam in a separate small saucepan over low heat, stirring occasionally, until liquefied and smooth. Strain each through a fine sieve into a small bowl. Let cool slightly. Toss blueberries with the apricot jam to coat; set raspberry jam aside.

6. Make the first tart: Arrange 3 rows of raspberries 2/3 the length of the tart shell, leaving space between each row (you should have 4 empty rows). Dust raspberries and edges of tart shell with confectioners' sugar until coated white. Fill empty third with 2 layers of glazed blueberries, arranging them snugly in rows to cover the filling completely. Fill empty rows with raspberries, and carefully brush these raspberries with reserved raspberry jam.

7. Make the second tart: Repeat process with raspberries only, alternating 3 full-length rows of sugar-dusted berries with 3 full-length rows of glazed berries.

8. Arrange tarts on a serving tray or board, and serve immediately.
Pate Sucree

Makes enough for two 4-by-14-inch tarts.

Ingredients

2 1/2 cups all-purpose flour

3 tablespoons sugar

Pinch of salt

1 cup (2 sticks) unsalted butter, cut into pieces

2 large egg yolks, lightly beaten

1/4 cup ice water, plus more if needed

Directions

1. Pulse flour, sugar, and salt in a food processor to combine. Add butter; process until mixture resembles coarse meal, about 10 seconds. Add yolks; pulse. With machine running, add ice water in a slow, steady stream through feed tube until dough just holds together (no longer than 20 seconds). Divide in half; shape each into a rectangle. Wrap in plastic. Refrigerate at least 2 hours (up to 2 days), or freeze up to 1 month.
Creme Fraiche Filling

Makes about 2 cups.

Ingredients

- 12 ounces cream cheese, room temperature
- 4 ounces creme fraiche
- 2/3 cup confectioners' sugar
- 1/2 teaspoon pure vanilla extract

Directions

1. Put cream cheese into the bowl of an electric mixer fitted with the paddle attachment; mix on medium speed until smooth. Set aside. Whisk creme fraiche in another medium bowl until the whisk begins to leave lines, about 1 minute. Whisk 1/3 of creme fraiche into cream cheese. Add remaining creme fraiche, beating until smooth and scraping down sides of bowl as needed. Sift confectioners' sugar over top, and fold to combine. Stir in vanilla. Refrigerate at least 1 hour (up to 5 hours).

Recipe courtesy of MarthaStewart.com

**note, whipping cream can be used instead of crème fraiche