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*One-crust pies
for every season*

Cookbook



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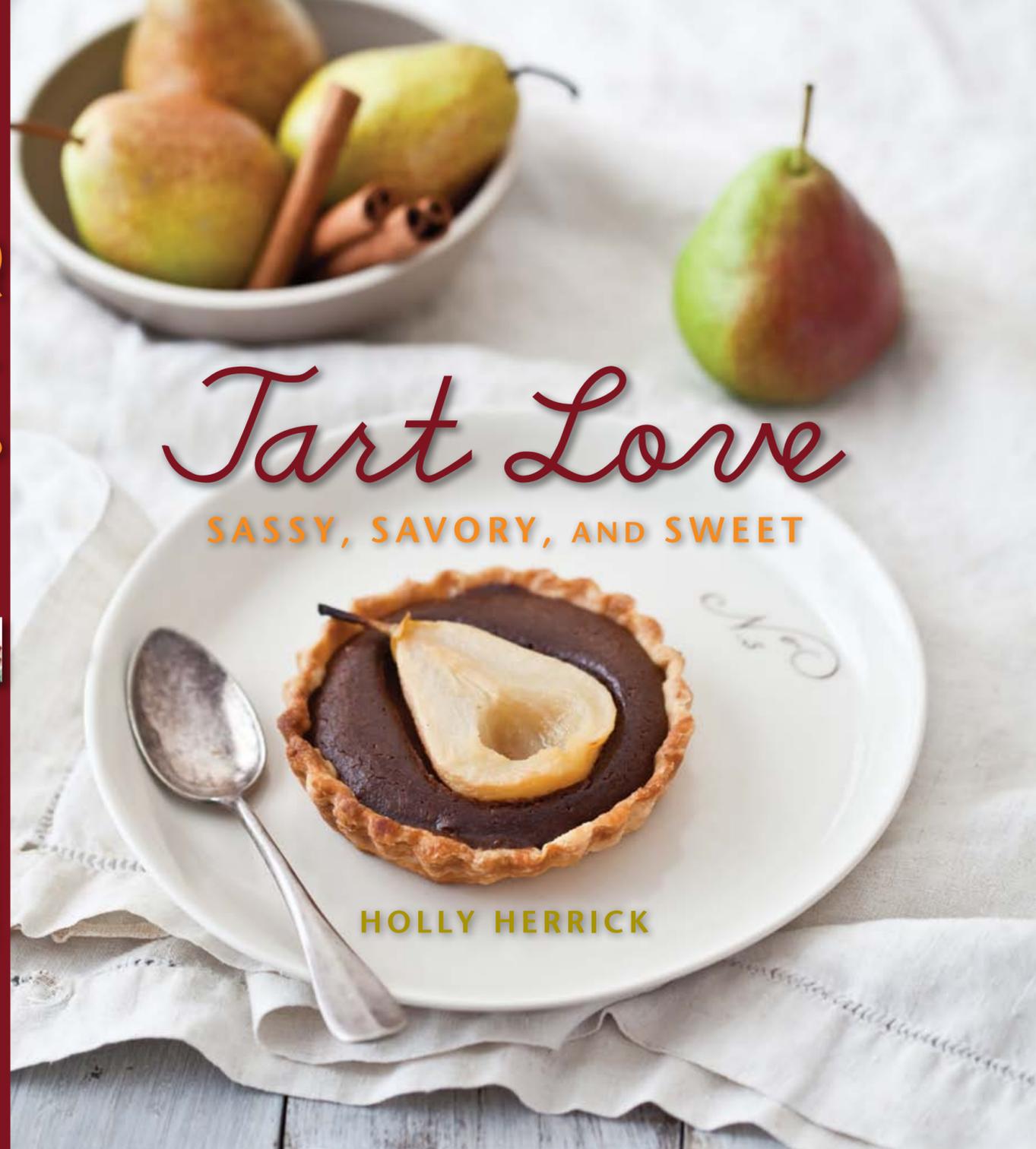
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Tart Love



SASSY, SAVORY,
AND SWEET



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HOLLY HERRICK

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What is a tart? It's an open-faced, skinny kind of pie. It never has a double crust (like an apple pie might) and can be filled with anything from custard to Camembert.

Here is a short, delicious course in tart making. Filled with sweet and savory recipes for marvelous little pies, *Tart Love* also guides you in using seasonal fruits and produce to create scrumptious, palate-pleasing desserts and main-dish tarts.

Holly Herrick shares methods and recipes for fresh tart versions of southern favorites, like Feisty Fried Shrimp and Grits Pockets, savory Lowcountry Boil Puff Tart, and sweet Lavender Buttermilk Tart. Her step-by-step instructions will have you making perfect pastry in no time, and master pastry recipes will let you make all the recipes in this book plus creations of your own.

With tarts, the filling and presentation possibilities are endless and delicious.

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Panna Cotta Tart with Roasted Fresh Figs in a Balsamic Honey Sauce

Makes 8 servings

Summer Sensual, satisfying, nutritious, and highly versatile, figs are as delicious fresh off the tree as they are in a sauce, or in this case, a tart. Both the roasted figs/sauce and tart can be made a day ahead and refrigerated, but don't dress the tart slices (or tartlets) with the figs/sauce until service, or the glaze will bleed into the lovely white panna cotta.

EQUIPMENT NEEDED One 9 x 1-inch round tart pan with removable bottom.

1/2 Master Savory Pastry Recipe (page XX)

For the fig sauce

2 1/2 cups fresh, whole figs, any tough, long stems removed
3 tablespoons best-quality aged Modena balsamic vinegar
2 tablespoons honey (preferably local)
Salt and freshly ground pepper

For the panna cotta

1 packet powdered gelatin (about 4 1/2 teaspoons)
3 tablespoons cold water
2 cups half-and-half
1/2 cup mild blue cheese (Roquefort), crumbled
1 tablespoon chopped fresh thyme leaves
Salt and freshly ground pepper to taste

Additional fillings

3 very thin slices prosciutto
4 tablespoons best-quality fig preserves

Preheat oven to 375 degrees F. Prepare 1/2 Master Savory Pastry Recipe (see page XX) following directions for Perfecting Pastry (pages XX–XX), chill 20 minutes (or overnight). Roll out with an Elevated Tart Border (see page XX). Chill for at least 20 minutes before using. Brush with egg wash (1 yolk, splash water, pinch salt, blended) and blind bake (see page XX) until golden brown, about 30 minutes. Remove from oven and cool at room temperature.

While the tart shell is baking, roast the figs by combining them with the vinegar, honey, salt and pepper in a medium bowl, tossing gently with your hands to coat. Arrange in a single layer in a roasting pan and cook until somewhat softened and the vinegar/honey/juices have cooked and reduced to form a thick, dark glaze, about 20 minutes. Remove from the oven and set aside to cool. When cool enough to handle, slice each fig in half, vertically, and return to the sauce. (**Note:** If making ahead, store in the refrigerator in an air-tight container. Bring to room temperature before serving).

Meanwhile, prepare the panna cotta. Combine the gelatin and cold water in a medium bowl, stirring to dissolve. Set aside for 10 minutes. In a medium pot, combine the half-and-half, cheese, thyme, salt and pepper. Bring to a simmer over medium-high heat, whisking constantly to melt the cheese and prevent from scalding, about 5 minutes. Taste and adjust seasoning as needed. Set aside a few minutes to cool slightly, then whisk the warm milk mixture slowly into the prepped gelatin mixture, whisking constantly. Set aside a few minutes to cool slightly, then slowly whisk the warm milk mixture into the prepped gelatin mixture, whisking constantly to combine. Set aside. (**Note:** The mixture should be just warm to the touch before pouring it into the prepped tart shell, so prepare it as the shell is nearly finished blind baking or has already come out of the oven. The shell needs to be fully cooled before filling).

(continued)

Raspberry Crème Brûlée Tartlets

Makes 8 single-serving tartlets

DELICIOUS—In this recipe, we take crème brûlée and loosely turn it upside down. It's normally baked off in little "pots," chilled, dusted with sugar and then broiled so "burned" (that's what brûlée means). Here, we start the same way, but then turn out the well-chilled crème and top the fresh raspberry bed in these tartlets with the supple, ever-so-delicate crème. Afterwards, the top is dusted with sugar and browned with a kitchen torch. The effect is delicious, delicate and beautiful. The crème clings to this star mid-summer fruit like a cloud and the brûlée finish delivers a fine crunch factor. A layer of best-quality raspberry jam on the bottom of the tarts helps glue the berries in place. The crème and pastry can and should be prepared the day before. Assembly is quick and easy. Keep the tartlets cold before serving and serve within a few hours of assembly.

EQUIPMENT NEEDED: Eight 3½" x 1" tartlet pans, baking sheet, kitchen torch, three 8-ounce ramekins.

One Master Sweet Pastry Recipe (page XX)

1 egg wash—yolk, pinch salt, splash water, blended together

For the crème:

1 pint heavy cream
1 vanilla pod, halved and seeded
½ cup sugar, divided
3 large egg yolks
½ cup best-quality raspberry jam (with seeds)
1 pint fresh raspberries

Prepare one Master Sweet Pastry Recipe (page XX) according to Perfecting Pastry directions (page XX). Chill for 20 minutes (or overnight) and roll out according to Flash Tart/Tartlet borders (page XX). Chill for at least 20 minutes, brush the bottoms and sides with egg wash using a pastry brush, and blind bake (page XX) in a 375 F oven until golden, about 25 minutes. Remove the tartlets from the oven and set aside to cool. (Note: The tartlets can be baked, cooled and sealed in an air tight container up to a day ahead.)

The day before serving, prepare the crème. Preheat oven to 325 F. Simmer the cream and vanilla pod together over low heat for 20 minutes to infuse the flavor of the beans. Set aside and let steep another half hour. Remove the vanilla beans.

Meanwhile, combine ½ cup sugar and egg yolks in a medium bowl. Whisk thoroughly until the mixture is light, airy and lemon-colored. Bring the cream to a low boil and gradually drizzle into the egg/sugar mixture, whisking constantly, then set aside. Arrange the ramekins in a roasting pan and fill each with the cream to about ½ inch below the top. Fill the roasting pan to half the height of the ramekins with very hot water. Bake on the center rack of the oven until the crème is just set but still has a bit of a jiggle, about 1 hour. Remove from the oven and set aside to cool. Refrigerate overnight (or up to three days) covered with plastic wrap.

To complete the tarts, fill the bottom of each pre-baked tartlet with a generous tablespoon of the jam, spreading out to reach the tartlet edges. Fill the bottom of each tart with raspberries, arranged concentrically, open side down. Drizzle a heaping tablespoon of well-chilled crème on top of each tartlet. Sprinkle 1 teaspoon sugar evenly over the crème. Brown the tops using a kitchen torch, so they get an even, caramelized glow. Place a fresh raspberry in the center of each tart. Chill at least 1 hour (and up to 3) before serving.



Creamy Blue Crab and Salmon Quiche

(Serves 6 to 8)

Spring! dummmen! If you can get your hands on fresh blue crabs for this delicate seafood quiche, ask your fish monger or fishing friend to gently pull the lump meat that comes from the body of the crab. It's pesky business, but well worth the effort. If not, find whatever fresh lump crab is available at your local grocer. Pasteurized, imported lump crab (usually from Asia) will work, but the flavor is slightly medicinal and ashy, in my opinion. Neither fresh nor pasteurized crab (like the salmon in this dish) needs to be cooked in advance, as it cooks in the custard as it sets without giving off unwanted water.

EQUIPMENT NEEDED: One 8" x 11½" fluted quiche pan with removable bottom

1 Master Savory Pastry Recipe (page XX) + 2 tablespoons finely chopped fresh chives
1 egg wash—yolk, pinch salt, splash of water, blended together

For the filling:

½ pound (or 1 ¼ cup) fresh blue lump crab or pasteurized blue lump crab
½ pound fresh salmon filets (sockeye has good color), cut into ¼-inch cubes
4 scallions, finely chopped

For the custard:

4 eggs, room temperature
¼ cup cream cheese, room temperature
1½ cups whole cream, room temperature
½ teaspoon salt
Generous dash ground white pepper

Prepare 1 Master Savory Pastry Recipe (see Perfecting Pastry pages XX-XX), adding the 2 tablespoons fresh chives after pulsing in the butter and before adding the cold water. Chill 30 minutes (or overnight), and roll out according to instructions on Creating Elevated Tart Border (page XX). Chill 20-30 minutes.

Preheat the oven to 375 F. Place the prepared shell on a baking pan and blind bake the pastry (see Blind Baking, page XX) until set and turning golden, about 25 minutes. Remove the pie weights, brush down the pastry with the egg wash, and return to the oven to finish baking until golden brown, another 20-25 minutes. Remove the pre-baked shell from the oven and reduce the oven temperature to 350 F. Allow the shell to cool slightly.

Meanwhile, prepare the filling. Measure the crab, salmon and scallions. Arrange in separate piles on your work space.

For the custard, blend together the eggs, cream cheese, cream and seasoning in a blender for 30 seconds, or until light, frothy, and doubled in volume.

Once the pastry shell has baked and slightly cooled, begin to complete the quiche. Arrange the crab and salmon on the bottom of the pan. Top with the custard, filling to about ½ inch below the top of the shell. Sprinkle with the chopped scallions.

Bake on a baking sheet at 350 F until the quiche is just set in the center but slightly wobbly to the touch. Cool for at least 30 minutes before slicing and serving, or refrigerate overnight, reheating slices in a 350 F oven before serving.