

# Basic Tart Crust



Your guests will go crazy over this irresistibly flaky, tender, buttery tart crust. This treasured recipe is one you'll use year after year.

## INGREDIENTS:

- 1 Egg Yolk
- 3T Cold Heavy Cream
- 1t Mexican Vanilla
- 1T Cold Water
- ½ C Cold Unsalted Butter cut into cubes
- 1 ¼ C Unbleached AP Flour
- ¾ C Powdered Sugar
- ½ t Real Salt

## INSTRUCTIONS:

Using the L'Equip Stick Blender beaker add cream, vanilla, and yolk and combine.

In Bosch Food Processor place flour, sugar, and salt. Pulse 5 times. Add Butter and give about 8 pulses to mixture looks like coarse cornmeal. With motor turned on pour liquids through the top till dough just begins to form a ball. Do not over mix.

Turn out onto Pastry mat and work with your hands to form a 6" Disk. Place in refrigerator for a minimum of 1 hour before rolling. To Bake Roll out and place in tart shell. Then freeze for 30 minutes.

Bake at 375 for 15-20 minutes, until edges are beginning to brown. Remove foil and bake another 10-15 minute till bottom is cooked.