



INGREDIENTS

PASTRY SHELL

- 2 ½ cups of AP flour
- 1 TSP of sugar
- 1 TSP of kosher salt
- 1 cup of cubed cold unsalted butter
- ¼ cup of iced water

FILLING

- 500g of dry cottage cheese
- 2/3 cups of crème fraiche
- 1 egg yolk
- 1 ½ TSP of vanilla bean extract
- ¼ TSP of kosher salt
- 1 TBSP + 1 TSP of melted butter
- ¾ cup of granulated sugar
- 1 TBSP + 1 TSP of AP flour

EGG WHITES

- 4 egg whites
- 1/4 cup of granulated sugar



TARTE AU FROMAGE

By Caterina Romano's kitchen

DIRECTIONS

1. In a bowl of a food processor, add the flour, sugar and salt and pulse to combine.
2. Gradually add the cubed butter one piece at a time. Add the water and continue pulsing until it come together.
3. Collect the dough into a ball. Divide it into 2 portions. Plastic wrap each portion. Refrigerate 1 portion for 2 hours and freeze the other portion for a later time.
4. Working on a floured working surface, use a rolling pin to flatten the dough into a round disk.
5. Roll the flattened dough onto the rolling pin and roll over onto the pastry pan. Using your fingers push the dough onto the side of the pan. Use the rolling pin to remove the excess dough hanging over the pan. Refrigerate for 1 hour.
6. Preheat the oven to 375 DF.
7. Remove from the fridge and using the tips of a fork, dock the dough. Place parchment paper to cover the pastry shell, add the weights and blind bake for 30 minutes.
8. Remove the weights and bake for another 10 minutes.
9. Remove from the oven and allow to cool for a minimum of 1 hour.
10. For the filling, use a stand mixer with a paddle attachment, combine and mix the cottage cheese and crème fraiche.
11. Combine and mix the egg yolk and vanilla and add to the cheese mixture.
12. Add the salt, butter, sugar and flour and continue mixing.
13. Stop the machine and do a scrape down. Transfer the mixture to a bowl and set aside.
14. Preheat the oven to 375 DF.
15. In a bowl of a stand mixer fitted with a whisk, combine and whip together the egg whites and sugar for 4 minutes.
16. Fold together the egg whites and the cheese filling carefully as to not deflate the egg whites.
17. Return the crust shell to the pan. Fill the tarte shell with the filling. Using a spatula level off the filling.
18. Bake for 45-55 minutes.
19. Allow to cool and serve.

ENJOY THE TARTE AU FROMAGE