



INGREDIENTS

CRUST

- 1 ½ cups of AP flour
- ½ cup of icing sugar
- ¼ TSP of kosher salt
- 1 scrambled egg
- ½ cup of cubed cold butter

FILLING

- 1 packet of gelatin
- ¼ cup of cold water
- 6 ½ cups of blueberries
- ¼ cup of water
- ¼ cup of granulated sugar
- Zest of 1 lemon
- Juice of 1 lemon
- 2 TBSP of corn starch
- 2 TBSP of water
- Pinch of salt
- ¼ cup of fresh blueberries.



BLUEBERRY TART

By Caterina Romano's kitchen

DIRECTIONS

1. In a food processor, combine flour, sugar, salt, egg and butter. Process until large moist crumbs form.
2. Collect the dough and place it on parchment paper and cover it with cling film. Using a rolling pin roll the dough into a round disk to approximately 12". Refrigerate for ½ hour.
3. Use a 9" tart pan. Spray the pan with cooking spray, line the bottom of the tart with parchment paper. Spray the parchment paper and coat with AP flour. Shake off the excess flour.
4. Place the tart on the pan, remove the parchment paper. Press the dough into the tart pan and up the sides until firmly packed. Using a fork, dock the dough. Refrigerate for ½ hour.
5. Preheat oven to 425 DF.
6. Cover the tart with same parchment paper previously used. Top with ceramic weights and blind bake the dough for 15 minutes. Remove the weights and bake dough for another 15 minutes.
7. For the filling, start by combining the gelatin with the cold water. Mix well and set aside for 15 minutes.
8. Bring ¼ cup of water and 3 cups of blueberries to a boil over high heat. Reduce the heat and simmer for 10 minutes. Stir occasionally until the berries start to break down.
9. Add the sugar, zest and lemon juice. In a small glass, mix corn starch with the water and add to the pot. Bring to a boil and reduce heat. Simmer and stir for 60 seconds. Lower the heat and add the gelatin and cook the mixture for 5 minutes. Finish by adding a generous pinch of salt. Turn off the stove and add 2 cups of blueberries and allow to simmer for 5 minutes. Add +1 TBSP of sugar.
10. Add the final 1 ½ cups of blueberries to the mixture. Allow the mixture to cool for 15 minutes.
11. Pour the berry mixture into the tart shell. Garnish the top of the tart with the remaining fresh berries. Refrigerate the tart for a minimum of 4 hours.
12. What a delight.

ENJOY THE BLUEBERRY TART