

Mix Berries Fruit Tart (for 8 People)

Ingredients:

1	Tart Shell
1 cup	Creme Patissiere
2 cups	Mixed Berries
¼ cup	Strawberry Jelly

Instructions:

- 1) Place jelly in a saucepan over medium heat to melt it.
- 2) Spoon Creme Patissiere into cooled tart shell and spread evenly with an offset spatula. Top with berries and brush berries with melted jelly.

Tart Shell (One 9-inch pie)

Ingredients:

1 ½ cups	Flour
1 tsp	Salt
¼ cup	Small Diced Butter
4 tbsp	Ice Water

Instructions:

- 1) Mix flour and salt together in a mixing bowl. Mix in butter with fingertips until mixture resembles cornmeal. Add water to the mixture to form dough. Let it cool down in the refrigerator for 15 minutes.
- 2) On a lightly floured work surface, roll out dough to a 12-inch circle. Fit dough into a 9-inch round baking pan. Pressing the dough into edges. Trim dough flush with pan and back to the refrigerator for 30 minutes.
- 3) Place a parchment paper on the dough and leaving at least a 1 inch overhang, then fill in dry beans. Bake pie shell at 375 °F until edges golden. Remove

parchment paper and bean, bake pie shell for another 10 minutes. Let cool completely.

Creme Patissiere

Ingredients:

400 ml	Cream
1 tsp	Vanilla Extract
4	Egg yolks
60g	Sugar
45 g	Corn Starch

Instructions:

- 1) Mix sugar and egg yolks together in a mixing bowl. Add corn starch to the egg mixture, mix until you get a smooth paste.
- 2) Boil cream and vanilla extract in a saucepan. Remove from heat and add slowly to egg mixture, whisk constantly to prevent curdling.
- 3) Pour the egg mixture back into saucepan and cook over medium heat until boiling, whisk constantly. Keep whisking until paste becomes very thick.