



Red Currant Tart

1 Shortcrust: Mix all ingredients, sieve the icing sugar and knead it together. Quite tricky, because the dough obviously doesn't want to stick together, that's why I stopped kneading the dough with the KitchenAid - it just didn't work. (I'm not very patient with "high-maintenance" dough, but this time the outcome was definitely worth the effort!) Things started to improve with hard manual labor. Form a ball, cover it with foil and let it rest in the fridge for about half an hour. Then roll it out about half a centimeter thick (dust board with flour as needed) and press into 12 cm (~5 inch) buttered flan tins (which I didn't have, so I used my Crème brûlée forms). Repeatedly poke a few holes across the bottom, line with parchment paper and add pie weights (I used rice, dry beans work, too) and prebake them in the oven at about 175°C (350°F) for about 10 minutes. Take the crusts out, remove the baking weights and let them cool down.

2 Filling: Remove red currants from the stems, wash them and pat dry with a kitchen towel. Arrange berries on the dough. Combine eggs with cream and sugar, beat until you have a homogeneous mixture and pour over the currants (about two thirds the height of the red currants, because the mixture will rise a bit).

3 Bake at 180°C (355°F) in the oven for 20 minutes or until lightly browned, remove and let chill. Dust with icing sugar, if desired. Best eaten still a little warm or on the next day...



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Recipe source: Kristin, adaptation

Required time: prep. 20 min., baking 30 min., serves: 4-5

Ingredients for the shortcrust:

- * 220g flour
- * 110g cold butter
- * 50g sieved icing sugar
- * 1 egg yolk
- * a pinch of salt

Ingredients for the filling/ topping:

- * 400g red currants
- * 2 eggs
- * 4-5 tbsp brown sugar
- * 100ml heavy cream
- *
- * more icing sugar for decoration