



## 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...



### Red Currant Tart

*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