

HOW TO MAKE

Blueberries tart

Shopping list

- 12 oz flour
- 6 oz butter
- 4 oz powdered sugar
- 1.5 oz almonds meal
- 2 egg
- 1.5 lb blueberries
- 3 egg yolks
- 3.6 oz sugar
- 1.8 oz flour
- 2.1 cups milk
- 1 pinch salt
- 1 TBS vanilla extract or raspberries syrup

Step

What to do

What you need (serves 6)

Marguerite's tip

1

Mix flour, butter cut in small pieces, sugar and almonds meal until it looks like sand. Add one egg, knead well and form a ball. This is enough dough for a 12 inches tarts pan plus some decorative cookies.

- 12 oz flour
- 6 oz butter
- 4 oz powdered sugar
- 1.5 oz almonds meal
- 2 egg

2

Heat the oven to 350°, butter a 12 inches tart pan, roll the dough, place in the pan, poke little holes in the bottom. Chill 5 minutes, cover with pie weights (place parchment paper underneath). Cook for 15 minutes, remove the weights and cook 5 more minutes. Bake the decorative cookies if you make some (7 or 8 minutes).

3

Make the crème pâtissiere: boil milk and sugar. Pour on the other ingredients that have been whisked together (with a quarter cup of the milk to help). Pour back in the pan and cook. Chill with plastic wrap placed at the surface of the cream.

- 3 egg yolks
- 3.6 oz sugar
- 1.8 oz flour
- 2.1 cups milk
- 1 pinch salt
- 1 TBS vanilla extract or raspberries syrup
- 1.5 lb blueberries

4

Assemble: transfer the pie crust to serving plate. Fill with crème pâtissiere, add the blueberries, decorate. Chill until serving.

« Trader Joes has some frozen wild blueberries that are perfect for this tart, you'll need 2 packs. »