

Stone Fruit Custard Tart

Thursday, September 8, 2022

6:30-8:00pm CT

What to expect in your cooking class:

My classes are a place where curious home chefs and their families can learn new cooking skills and grow confidence in the kitchen. I want to help you become the hero of your mealtime. I will verbally guide you through every step - starting from prepping ingredients, cooking steps until your dishes are complete and plated. I will be cooking alongside you, sharing instructions, tips and tricks throughout class.

Your class is your time to ask me questions, ask for feedback, learn a little something and most importantly, have fun!

How to prepare for your class:

- For class, simply purchase your ingredients & gather your kitchen equipment from the following recipes. For a more relaxed class, prep your ingredients ahead of time (chopping, measuring). This is not required, however, as I will guide you through every step of preparation. Kitchen tools are **bolded** in each recipe.
- Shop for ingredients intuitively. If there are any ingredients featured in this recipe that aren't your favorite or not available in your local market, not to worry! Have the ingredients you enjoy or ingredients you were able to source available for class and let me know what you do have on hand for your dish. I will guide you through the preparation and cooking steps.
- Before your class starts, it's important that you have a solid internet connection, limited background noises and distractions, and are in a brightly-lit kitchen.
- You will be muted as they come in. The program will start promptly and be recorded. You can choose to be on camera or off camera.

Stone Fruit Custard Tart

Ingredients:

½ cup (1 stick) unsalted butter

½ **cup** raw pistachios, divided

1 large egg

¼ cup (packed) light brown sugar

2 cups all-purpose flour

1 **tsp** kosher salt

¾ tsp baking powder

Filling and assembly

3 large eggs

⅔ cup (packed) light brown sugar

¼ cup sour cream

1 **tbsp** vanilla bean paste or vanilla extract

1 tsp ground cardamom

¾ tsp ground ginger

¾ tsp (packed) finely grated orange zest

¾ tsp kosher salt

3 tbsp all-purpose flour

2½–3 lb stone fruit (such as peaches, nectarines, apricots, and plums; all about the same size), **cut** into sixths or eighths, depending on their size

1 tbsp coarse sugar

Powdered sugar, whipped cream, or crème fraîche (for serving; optional)

Directions:

Preheat an oven to 375°F. Cook butter in a small **saucepan** over medium heat, stirring often, until it foams, then browns, 5–8 minutes. Set aside.

Pulse pistachios in a **food processor** until finely ground. Transfer 4 tbsp to a small **bowl**; set aside.

Scrape reserved browned butter over pistachios in food processor; add egg, brown sugar, flour, salt, and baking powder. Pulse until incorporated, then process, scraping down sides as needed, until mixture looks like wet sand and holds together when squeezed in your hand, about 2 minutes.

Press dough evenly into bottom and about 2" up sides of **9" springform pan** with a straight-sided glass or measuring cup. Chill while you make the filling.

Process eggs and brown sugar in clean food processor until eggs are well combined, about 1 minute. Scrape down sides; add sour cream, vanilla bean paste, cardamom, ginger, orange zest, and salt. Sprinkle flour and 2 Tbsp. reserved pistachios over; process until smooth, about 1 minute.

Starting at the edges of the chilled tart shell and working inward, arrange stone fruit in snug concentric circles, standing each wedge up so one tip is raised and rounded skin side is pressed against crust. Carefully pour custard around fruit (fruit should not be completely covered). Sprinkle coarse sugar over.

Bake pie until crust is golden brown and filling is puffed and set in the center (it shouldn't wobble when gently shaken), 70–75 minutes. Transfer pan to a **wire rack** and scatter remaining reserved 2 tbsp pistachios over. Let cool, then chill, uncovered, until fully set.

Unmold tart. Dust with powdered sugar and/or top with dollops of whipped cream or crème fraîche if desired. Serve chilled or room temperature.

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Stone Fruit with Ginger-Lime Syrup and Mint

Ingredients:

1 cup water
½ **cup** sugar
½ cup sliced fresh ginger, left unpeeled
3 ripe peaches, **sliced**
3 ripe plums, sliced
3 ripe nectarines, sliced
¼ cup fresh lime juice, from 2 limes
1 **tablespoon** chopped fresh mint

Directions:

Bring water, sugar and ginger to a boil in a small **saucepan**. Turn heat down to low and simmer for 10 minutes. Strain through a **fine sieve** into shallow bowl and let cool in refrigerator.

Combine sliced fruits in a **shallow serving bowl**. Add cold ginger syrup, fresh lime juice and mint. **Stir** to combine. Cover and chill for 45 minutes - 1 hour.