

## RUSTIC CHERRY TART

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- PASTRY CRUST
  - In a large mixing bowl, mix together:
    - **3/4 cup all-purpose flour**
    - **1/2 cup whole wheat pastry flour**
    - **1 Tablespoon sugar**
    - **1/4 teaspoon salt**
  - Add:
    - **1/2 cup (1 stick) cold butter**, either chopped or grated into the bowl
  - Cut in the butter until the mixture resembles coarse, moist sand
  - Add:
    - **1 egg**
  - Mix together just until mixed
  - Add:
    - **Ice cold water, 1-2 teaspoons at a time**
  - Mix dough after each addition of water, adding water only until the dough pulls together
  - Shape dough into a disc, wrap in plastic wrap and refrigerate for 30 minutes
  - Cut parchment paper to fit just inside a rimmed baking sheet (mine measures 15" x 10")
  - After dough has chilled, remove from plastic wrap
  - Anchor parchment paper on your counter
    - I do this by laying the empty plastic wrap (used side up) horizontally lengthwise on the counter (parallel to the counter top) and place the parchment paper on top of the plastic wrap. The plastic wrap clings to the counter and holds the parchment paper in place so it doesn't slide as you roll the pastry dough on it.
  - Sprinkle the parchment with a bit of flour
  - Place disc of dough in center of parchment, sprinkle with flour, and roll to fill most of the parchment
  - Slide the parchment with dough onto the baking sheet
  - Either top and bake right away, or place back in refrigerator until ready to use
- CHERRY FILLING
  - Preheat oven to 350 degrees
  - Stem, pit, and halve:
    - **2 pounds dark red cherries**
  - To the prepared cherries, add:
    - **Juice of 1/2 a lemon**
    - **4 Tablespoons sugar** (less if your cherries are super sweet; mine were only so-so)
    - **1/2 teaspoon vanilla extract**
    - **3 Tablespoons flour**

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- Stir to coat the cherries thoroughly
- Arrange cherry halves on top of the prepared pastry
- Bake at 350 degrees for 30 minutes
- Let cool slightly before cutting



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