

From Real Estate to Recipes!

NOVEMBER FEATURE RECIPE

Tina's Fall Fruit Tart

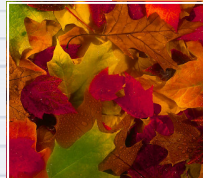
Ingredients:

Pastry

- 1 cup all purpose flour
- 2 TBS Sugar
- ½ tsp salt
- 6 TBS unsalted butter, chilled
- 1 large egg yolk

Filling

- 6 Bartlet or Bosc Pears/ or Golden
- Delicious Apples (3 ½ lbs)
- 1 cup sugar
- 6 TBS unsalted butter
- 1 TBS fresh lemon juice



Directions:

Make Pastry: Stir flour, sugar & salt in medium bowl. Cut butter into small chunks & blend with flour mixture until resembling coarse crumbs. (use blender, 2 knives in scissor fashion or food processor)

Add yolk & blend; press together to form disc of soft dough. Flatten pastry somewhat & wrap in wax paper or plastic wrap. Refrigerate at least 30 minutes, no longer than overnight. Roll Dough into 12" round & transfer to cookie sheet. Refrigerate until ready to use. Preheat oven to 425°.

Filling: Peel fruit, cut into slices and remove cores. Heat sugar, butter, lemon juice in 10" skillet over med-high heat until butter melts & mixture bubbles. Place fruit in skillet & sauté 10 minutes. Turn fruit to cook evenly. Continue cooking until syrup has thickened & is an amber color (8-12 minutes)

Place dough on top of fruit in skillet; fold dough edge along inside of pan to form rim. With knife, cut six ¼ inch slits in dough so steam can escape during baking. Put skillet in oven & bake until golden brown.

When tart is done, place large platter on top. Wearing oven mitts quickly turn skillet upside down to release tart. Cool 30 minutes and serve warm! Yummy!