

BROWNED BUTTER BLUEBERRY TARTS

INGREDIENTS

for the crust

2 1/2 cups all purpose flour

1 tablespoon sugar

3/4 teaspoon salt

10 tablespoons (1 1/4 sticks) chilled unsalted butter, cut into 1/2-inch pieces

1/3 cup chilled solid vegetable shortening, diced

6 tablespoons (or more) ice water

for the filling

2 large eggs

1/2 cup sugar

1/2 tsp vanilla bean paste

1/2 tsp salt

1/4 cup flour

1/2 cup unsalted butter

1 pint blueberries

DIRECTIONS

Blend flour, sugar and salt in food processor. Add butter and shortening and cut in using on/off turns until mixture resembles coarse meal. Add 6 tablespoons ice water and process until moist clumps form, adding more water by teaspoonfuls if dough is dry. Gather into ball, then flatten into a disk. Wrap in plastic and chill 2 hours.

Preheat oven to 425F. Prepare 6 3-inch tart forms (or a 7 inch shallow pie pan).

Roll out dough to 1/4 inch thickness and arrange in your pan, folding over the edges. Line with parchment paper and pie weights and bake for 15-20 minutes. Remove weights and continue baking for an additional 10 minutes until tart shell is lightly golden. Let cool slightly.

While the tarts are baking, make the filling. Combine eggs, sugar, vanilla, and salt in a medium bowl and whisk together. Sift flour over the mixture and carefully fold in.

Place butter in a medium saucepan and melt over medium-high heat until melted. Continue cooking until butter has lightly browned and begins to smell nutty. Keep a careful eye on it because once it starts browning it can burn really quickly and become unusable. It will bubble a lot, but don't be alarmed. Remove from heat and let cool somewhat, then pour it into egg mixture and whisk to combine. Divide blueberries among the tart tins. Pour the butter mixture over the berries until they are just covered.

Bake tarts for 20-25 to minutes, until the top crust is browned and filling is bubbly. Let cool completely before removing from the tart tins. Serve at room temperature.