

BLUEBERRY TART

For the dough:

1/2 cup (125 g) unsalted butter, at room temperature
1/4 cup (60 g) sugar
1/8 tsp kosher salt
1 large egg, beaten
1 1/4 cups (200 g) all-purpose flour
1/8 tsp baking powder
2 1/2 tsp fresh orange juice
3/4 tsp pure vanilla extract

For the filling:

1 large egg
1/2 cup (4 oz/125 g) sugar
1 1/2 tsp pure vanilla extract
1/2 cup (125 g) crème fraîche
1/2 cup (125 ml) whole milk
5 tbs (80 ml) heavy cream
1 tbs Grand Marnier or Cointreau
1/4 cup (45 g) plus 1 tbs flour
3 punnets (375 g) blueberries

To make the dough, in the bowl of a mixer fitted with the paddle attachment, mix the butter, sugar, and salt on low speed just until blended. Continuing to mix on low speed, slowly add the egg. Add half of the flour and the baking powder, then the orange juice and vanilla, and the remaining flour, mixing each just until combined. Transfer the dough to a floured work surface, form into a disk, wrap with plastic wrap, and chill for 1 hour.

On a lightly floured surface, roll the dough into a circle about 12 inches in diameter and approx. 3-5 mm thick. Drape the dough over the rolling pin and ease it into a 9.5 inch (24 cm) tart pan with a removable bottom, and trim off any excess. Prick the bottom with a fork, cover with plastic wrap, and freeze until thoroughly frozen, about an hour.

Preheat the oven to 350°F (180°C). Coat both sides of a large piece of foil with nonstick cooking spray, then wrap it tightly around the frozen tart shell. Fill with pie weights. Bake the crust until lightly golden brown, about 25 minutes. Set on a wire rack to cool for 20 minutes. Remove the foil and weights and let cool.

For the filling, whisk together the egg, sugar, and vanilla in a bowl. Whisk in the crème fraîche, milk, cream, and Grand Marnier or Cointreau. Sift the flour over the mixture and whisk well to blend. Let stand for 5 minutes. Skim any foam from the surface, stir, then pour the batter into the crust. Bake until the center is just set, about 18-20 minutes. Let cool completely on a wire rack.

Spread the blueberries over the tart and dust with icing sugar.