



Dinah's Kitchen

Rustic Fresh Fruit Tart

Pastry:

- 1 cup all-purpose flour
- 2 tablespoons superfine sugar
- 1/4 teaspoon salt
- 1/4 pound (1 stick) cold, diced unsalted butter
- 2 tablespoons ice water

Fruit Filling:

- 1 1/2 pounds berries or peeled fresh fruit
- 1/4 teaspoon fresh grated lemon zest
- 1/4 cup flour
- 1/4 cup sugar
- 1/4 teaspoon salt
- 1/42 teaspoon ground cinnamon
- 4 tablespoons (1/2 stick) cold unsalted butter, diced

For the pastry, place the flour, sugar, and salt in the bowl of a food processor fitted with a steel blade. Pulse a few times to combine. Add the butter and pulse until the butter is the size of peas. Add ice water. Pulse a few times until dough is soft but not a solid mass. Turn the dough onto a well-floured board and form into a disk. Wrap with plastic and refrigerate for at least 1 hour.

Preheat the oven to 450*

Roll out the pastry to a 11-12 inch circle. Transfer to parchment lined baking sheet or pan.

Make the filling by cutting the fruit into rough chunks. Toss the fruit with lemon zest. Place on top of pastry leaving about a 2" border.

Combine flour, sugar, salt, cinnamon. Add the butter until the mixture is crumbly. Place mixture on fruit. Gently fold dough over the fruit creating a rough border.

Bake for 20-25 minutes until crust is golden and fruit bubbly.