

# Classic Fruit Tart



FROM THE KITCHEN OF  
**DEBBIE MACOMBER**

This beautiful classic fruit tart combines a crisp tart shell, silky pastry cream, and fresh colorful fruit. It's sure to be a crowd pleaser, and it shows off whatever fruit you choose to top it with.

**Serves 8-10**

## Ingredients

### **Crust:**

1 cup all-purpose flour  
¼ cup sugar  
½ teaspoon kosher salt  
8 tablespoons (1 stick) unsalted butter, cubed and cold  
2 egg yolks

### **Pastry Cream:**

1 cup whole milk  
3 egg yolks  
1/3 cup sugar  
½ teaspoon vanilla extract  
1 ½ tablespoons cornstarch

### **Topping:**

2 kiwis, sliced thinly  
1 cup orange segments  
½ cup blueberries  
½ cup raspberries  
2 tablespoons apricot jelly  
1 teaspoon water

## Directions

Preheat oven to 400°F. Spray a 9-inch tart pan with a removable bottom with nonstick spray; set aside.

Pulse the flour, sugar, and salt in a food processor a few times until combined. Add the butter and pulse until it resembles coarse meal. Add the 2 egg yolks, and pulse until moist clumps form. Press dough into the bottom and up the sides of the tart pan. Freeze for 30 minutes or until firm. Bake at 400°F for 18-20 minutes, until golden brown. Remove to a wire rack and cool completely.

Directions Continued on next page...



## Directions Continued...

Meanwhile, make the pastry cream. In a medium bowl, whisk together the 3 egg yolks, sugar, and cornstarch; set aside. Heat the milk in a saucepan over medium-high heat until it just begins to simmer, whisking constantly. Slowly pour the hot milk into the bowl with the egg yolks, whisking constantly, until combined. Pour the hot mixture back into the saucepan and bring to a simmer, whisking constantly. Let simmer for about 15 seconds, until mixture thickens. Transfer pastry cream to a bowl, and cover with plastic wrap, pressing the plastic wrap directly onto the surface of the pastry cream to prevent a skin from forming.

Once the crust and pastry cream are cooled, spread pastry cream evenly onto the crust. Arrange fruit into a pattern on top of the pastry cream.

Microwave the apricot jelly and water in a small bowl until warm. Brush all over the fruit. Serve immediately, or refrigerate for up to a day before serving.