



## ***BERRIES AND CURRANTS TART***



### **INGREDIENTS:**

#### **For pastry:**

- 250 gr. butter
- 150 gr. sugar
- 2 eggs
- 1 teaspoon vanilla
- 1 teaspoon of baking powder
- 500 gr. flour

#### **For filling**

- 1 kilo of fruit (berries, black currants or other fruits)
- 150 gr. sugar
- 150 gr. nuts
- 3 tablespoons cornstarch
- 3 tablespoons water

### **PREPARATION**

#### **Make pastry dough:**

Beat together butter and sugar with an electric mixer at medium speed until pale and fluffy, about 3 minutes. Add eggs into butter mixture, then add vanilla, beating well. Reduce speed to low and mix in flour and baking powder until mixture just forms a dough.

Don't work the pastry too much, otherwise it will become elastic and chewy, not flaky and short as you want it to be.





### Make filling:



Heat in a non-stick pan fresh or frozen fruits with any juices and sugar and simmer, stirring, until sugar is dissolved. (forest fruits will exude juices.) Continue to simmer until the berries are tender but not falling apart, about 8 minutes. Stir together water and cornstarch to form a thick paste, then stir into simmering filling and boil, stirring frequently, 2 minutes.

### Assemble and bake the tart:

1. Roll out the pastry on a baking sheet and use it to line a 28cm tart tin.

You can keep a part of the dough to spread it above the filling along with chopped nuts.



2. Add the fruit filling over the pastry.



3. Bake the *tart* in pan on baking sheet in oven until the pastry is golden, about 1 hour.

4. (If the edges look too brown after 30 minutes, loosely cover with foil.)

5. Cool *the tart* completely in pan on a rack, 1 1/2 to 2 hours, to allow juices to thicken.



# Enjoy!