

Plum Custard Tart

a recipe from www.maureenabood.com

Adapted from Saveur. The crust is the same one I use for the amazing chocolate caramel pecan tart we all love so much. This recipe makes one rectangular (about 13 inches) or one 9-inch round tart, using a removable-bottom tart pan.

For the crust:

1 2/3 cups unbleached, all-purpose flour
1/4 cup sugar
1/4 cup slivered almonds
Pinch of salt
10 tablespoons (1 1/4 sticks) chilled unsalted butter, cut into 1/2-inch cubes
1 large egg, lightly beaten

For the filling:

6-8 prune plums (quantity depends on plum size)
1 egg
3 tablespoons sugar (or agave syrup)
1 1/2 tablespoons unbleached, all-purpose flour
3 tablespoons heavy cream
3 tablespoons 2% or whole milk

Blend the flour, sugar, almonds and salt in a food processor until the nuts are finely ground. Using on/off turns, cut in the butter until a coarse meal forms. Add the egg and blend just until dough sticks together when pinched. Dump the dough onto a piece of plastic wrap. Gather the dough into ball with the paper; flatten into a rough rectangle 1-inch thick, wrap, and chill 1 hour.

Line the bottom of the tart pan with parchment paper. Cut the dough into 1-inch slices. Lay the slices in the bottom of the pan and push them together, closing all fissures completely. Line the edges of the tart with slices of dough placed horizontally around the fluted edges. Press this dough into the bottom of the crust, closing all fissures, and into the fluted rim edge. Refrigerate while making the filling.

Preheat oven to 375°F, positioning a rack in the top third of the oven.

In a small mixing bowl, whisk together the egg, sugar, flour, cream and milk until smooth. Halve the prunes lengthwise and pit them.

Line the bottom of the tart pan with parchment. Remove chilled pastry dough from the refrigerator and line the pan with the plums, cut side down, two by two in the rectangular pan and in concentric circles in a round pan. Arrange plums, cut side down, in a single layer inside pastry. Pour custard over plums.

Carefully transfer tart to the oven and bake until plums are soft and top of custard is golden, about 45 minutes to one hour. Transfer tart to a rack to let cool for about 15 minutes before removing the tart from the pan. Cool completely before serving.