TATUA
Specialised Dairy

Crème Fraiche Fruit Tart

Ingredients

200gms flour
1/3 cup caster sugar
1 small teaspoon cinnamon
135gms cold butter
100gms Tatua Crème Fraiche
1 egg yolk
3 fresh peaches
3 fresh nectarines
2 tablespoons honey
1 teaspoon vanilla extract
1 tablespoon corn flour
Handful of fresh raspberries
Egg wash – 1 egg yolk + 1 tablespoon of milk mixed together
Cinnamon sugar – 2 tablespoons caster sugar + ½ teaspoon cinnamon
1 cup Tatua Crème Fraiche, honey and pistachios to serve

Method

1. In a food processor combine flour, sugar, cinnamon and butter and pulse until the mixture resembles fine crumbs, add the Tatua Creme Fraiche and egg yolk and whizz until combined and starting to form a ball.
2. Transfer to a clean surface dusted with extra flour and knead for a few seconds to make a smooth ball.
3. Wrap in cling film and chill for 20-30 minutes. Slice the stone fruit and toss together with the honey, vanilla and corn flour. Pre-heat the oven to 190°C.
4. Roll out the chilled pastry between two sheets of baking paper until about 26cm and 3-4mm thick, carefully layer the pastry over a 23cm loose bottom tart tin or similar but don't push down the edges.
5. Arrange the marinated stone fruits in the base of the pastry, dot with the raspberries and then carefully fold and gather the sides in towards the middle but not covering the top.
6. Brush with egg wash and sprinkle with cinnamon sugar.
7. Bake for 35-40 minutes or until golden brown.
8. Allow to cool for 5 minutes before carefully pushing up the center to remove the rustic tart from the tin.
9. Garnish the tart with a swirl of crème fraiche and drizzle with honey, sprinkle with pistachios if desired.