

# Blueberry Compote & Lemon Curd Tart

Keeley Burmeister

## INGREDIENTS

### Tart Shell

2 sticks unsalted butter, slightly softened but still cold and cubed

$\frac{3}{4}$  cup sugar

1 large egg + 1 large egg yolk

3 cups all purpose flour

2 tsp kosher salt

2 tsp heavy cream

1 tsp vanilla extract

### Lemon Curd Filling

$\frac{1}{2}$  cup lemon curd

2 Tbsp cold butter

### Blueberry Compote

1 pint blueberries

Juice of  $\frac{1}{2}$  lemon

3 Tbsp sugar

1 tsp cornstarch

1 tsp water

### Whipped Cream

$\frac{1}{2}$  cup whipping cream

$\frac{1}{2}$  tsp vanilla extract

## EQUIPMENT

Standing Mixer/ Hand Mixer (both paddle and whisk attachment)

Tart Pan (9in)

Microwave

Medium Saucepan

Stove Top

Oven

Pie Weights or Dried Beans



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## continued

### DIRECTIONS

#### Tart Shell

Combine butter and sugar with a stand mixer and paddle attachment until fully combined. Increase speed to medium-high and beat until light and fluffy. Scrape sides of bowl down using a rubber spatula, then add the egg. Mix until fully incorporated, then add the yolk. Again, scrape down the bowl and add salt and flour, mixing on low speed until the dough looks crumbly. Add heavy cream and vanilla extract and mix just until the dough comes together. Divide dough into two equal portions, flatten each half into a smooth, flat disk. Wrap each dough in plastic wrap. Refrigerate one dough, and double wrap the other, saving it in the freezer for another tart.

When the chilled dough is pliable, but still firm and cold, roll the dough out on a lightly floured surface to 1/8-inch thickness using a rolling pin. Transfer tart dough to tart pan. Using your finger tips, press dough into the corners of the tart pan. Using kitchen shears (scissors or a knife), trim off excess dough around the edge leaving a 1/2 inch overhang. Transfer the tart pan on a parchment paper-lined sheet pan and refrigerate for at least one hour or until the dough is firm.

Preheat oven to 350°F. Remove tart pan from the refrigerator and trim dough so that it is level with the edge of the tart pan. Line the tart shell, bottom and up the sides, with aluminum foil and fill with pie weights or dry beans. Bake for 20 minutes or until the edges are golden brown. Carefully remove pie weights by gently lifting up the sides of the foil. Return the tart shell to the oven and bake for an additional 4 minutes until the bottom of the tart shell is also golden brown. Put tart shell on a wire rack to cool completely while you make the filling.

#### Lemon Curd Filling

In a microwave safe bowl, heat lemon curd for 45 seconds. Add cold butter to hot curd, and whisk until the mixture is smooth. Refrigerate to set.

**Blueberry Compote** In a medium saucepan, heat blueberries, lemon juice and sugar on medium heat until bubbling. Reduce to a low boil, stirring occasionally, for about 15 minutes. Make a slurry with the cornstarch and water. Remove compote mixture from heat and stir in slurry. Let cool fully.

**Vanilla Whipped Cream** Using a stand or hand mixer, beat the whipping cream and vanilla until stiff peaks form. Transfer to a piping bag fitted with a wide star (or your choice!) and cool in the refrigerator.

**Assembly** Fill bottom of the tart pan with lemon curd mixture. Top with cool blueberry compote. Decorate the surface with vanilla whipped cream however you like, and enjoy!

