



RUSTIC SUMMER BERRY TARTS

*At Rifrullo, we proudly source ingredients **locally** and **organically** when possible.*

INGREDIENTS

PIE CRUST

(1½) cups Spelt Flour
(1) T Sugar
(1) t Salt
(4) oz Unsalted Butter (1 stick)
(¼-⅓) cup of Ice Water

LEMON CURD

(3) Large Eggs
(½) cup Sugar
(½) cup Fresh Lemon Juice
(½) t Salt
(2) oz Unsalted Butter (½ stick)
Lemon Zest

BERRIES

(3) cups Blueberries
(¼-½) cup Sugar
(1) T Flour
(¼) t Salt
(1) t Cinnamon
Lemon Zest

DIRECTIONS

DOUGH

- ❖ Place all of the ingredients together in a large bowl.
- ❖ Dice the butter into small pieces, cut-in the 4 oz of butter with your hands until it is fully incorporated and created pebble sized pieces.
- ❖ Slowly add the water to the mixing flour with a fork. Mix just until the dough comes together then give it one last turn and roll it into a ball.
- ❖ Cover tight with a plastic bag or a towel and refrigerate for 1 hour so the dough can relax.

LEMON CURD

- ❖ Like before, dice the chilled butter into small pieces and place to the side.
- ❖ Combine all of the other Lemon Curd ingredients in a saucepan over low heat and continuously whisk until the mixture begins to thicken.
- ❖ Remove from the stove and mix in all of the butter until it is fully melted and mixed.
- ❖ Place your curd off to the side to cool.

SUMMER BERRIES

- ❖ Combine all of the ingredients in a bowl and mix well, let stand for 5-10 minutes.

ASSEMBLY

- ❖ Preheat oven to 350°.
- ❖ Roll the refrigerated pie crust out onto a floured surface. Roll clockwise on a quarter turn until the dough is ¼ of an inch thick.
- ❖ Leaving a border of about 2 inches around the edge, spread the lemon curd across the dough until it is about a ¼ of an inch thick.
- ❖ Evenly distribute the berries across the top and curl the edges to contain the berries.
- ❖ Bake for 45 minutes or until the tart is bubbly and golden brown.