

## FRESH FRUIT TART



**YIELD** 1 Tart, 9 in. (23 cm)

Sweet Tart Dough (page 376) tart shell, 9 in. (23 cm), baked blind	1 shell	1 shell
Pastry Cream (page 522)	1 lb.	480 g
Fresh sliced fruit and berries such as apples, cherries, strawberries, blackberries, blueberries or raspberries	2 lb. 4 oz.	1080 g
Neutral Glaze (page 398), flavored with apricot purée	as needed	as needed

- 1 Fill the cooled tart shell with Pastry Cream.
- 2 Arrange the fruit and berries over the Pastry Cream in an even layer. Be sure to place the fruits so that the Pastry Cream is covered.
- 3 Heat the Neutral Glaze and brush over the fruit to form a smooth coating.

Approximate values per 1/6-tart serving: **Calories** 135, **Total fat** 3 g, **Saturated fat** 1 g, **Cholesterol** 2 mg, **Sodium** 62 mg, **Total carbohydrates** 26 g, **Protein** 2 g