

Artisan Tart



Pair with
a Sauternes

Serves 4

Recipe provided by Live Aqua Monterrey Valle

INGREDIENTS:

Tart

6 Tbsp Butter, softened
½ C Confectioners' sugar
2 Large egg yolks
1½ C All-purpose flour
¼ Tsp Salt
2 Tsp Heavy cream
Red berries, rosemary

Eggnog Cream

2 C Milk
1 C Eggnog
1 ea Vanilla bean, scraped
8 Large egg yolks
¾ C Sugar
6 Tbsp Cornstarch
2 Tbsp Butter, softened

Rosemary Tequila Sauce

1½ C Heavy whipping
cream
2 Large egg yolks
½ C Sugar
1 sprig Rosemary
1 oz Tequila
1 Tsp Vanilla

DIRECTIONS:

For the Tart: Mix butter and sugar until combined. Stir in egg yolks. Add ¾ cup flour, and mix until just combined. Add remaining flour, salt, and cream; mix until just combined. Shape dough into a disk; wrap in plastic, and refrigerate 2 hours. Stretch refrigerated dough into individual molds. Refrigerate for 15 min, then bake at 350° F for 12 min.

For the Eggnog Cream: In a saucepot, infuse the milk with vanilla bean seeds. Whisk together yolks and sugar. Sift cornstarch, then stir into egg mixture. Scald the milk and eggnog then pour 1/3 into the egg mixture, whisking continuously. Whisk tempered egg mixture back into remaining hot milk, stirring constantly until the mixture comes to a boil. Reduce heat and boil for 30 seconds, continuing to stir. Remove from heat and whisk in butter. Strain into a bowl, place plastic wrap on the surface, chill.

For the Rosemary Tequila Sauce: Stir sugar and egg yolks until blended. Bring the cream, tequila and 1/2 Tsp vanilla to a boil. Add hot cream mixture to egg mixture a little at a time, whisking constantly. Heat mixture on medium (do not boil). When desired consistency is achieved, remove from heat and strain. Stir in the remaining vanilla.

To serve, fill tarts with eggnog cream and decorate with berries and rosemary, put sauce on the plate and some drops over the tart.

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