

FRESH BERRY TART WITH LEMON CURD

You guys won't believe it. Our house is finally getting painted as we speak. There are 7 guys, all wearing hazmat suits, scraping off layers of lead paint. I might be lying if I said the lead paint wasn't terrifying me enormously, but as a precaution I even have all of the windows and doors sealed shut, and surprise surprise, it's super hot in Seattle again, so our home is now an actual sauna. We've visitors in town for subsequent few days, and I am like - welcome to our hot toxic house, would you wish a drink?

At least I can stop stressing over paint colors now, which is such a relief, and after an extended day of reflection yesterday, following a doctor's appointment, I made a decision that I'm getting to stop stressing over silly things, including this baby's weight. I'm getting to stop stressing about every little thing imaginable and luxuriate in every single day with a positive outlook and an enormous smile. Because, seriously, I spend tons of your time stressing and life's too short. I feel that things are pretty fantastic immediately, and I am having a baby, in 6 weeks, which is such a miracle in itself.

The produce is so delicious immediately, I assumed I might spoil our house guests with a touch of West Coast summer. If they do not eat all this tart, I'm getting to need to bring it to a friend's house and hope that it gets devoured then because if I keep it in our fridge, it's just too good to resist. The tart crust may be a simple one among butter, flour, and sugar. The bottom of the tart is lined with a thick layer of velvety lemon cheese then topped with the sweetest, freshest berries around. I served it with a generous dollop of topping, which in my opinion, is that the perfect final touch. Hooray for summer produce!!

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A big thank you to Darigold for sponsoring this post. Darigold is my absolute favorite Northwest producer of milk, butter, soured cream, and pot cheese, not only because their products are top quality and delicious, but also because they're a farmer-owned organization, representing over 500 family farms across the Northwest. The farmers not only care about producing a high-quality product, but they also care about their cows and what's best for them. If you haven't seen it, Darigold offers a magazine called Fresh where this recipe was taken from. Check them out for more delicious recipes!



recipe

FRESH BERRY TART WITH lemon cheese

recipe from Darigold Fresh Magazine Vol 1

makes one 9" tart

prep time: 20 minutes

cooking time: 40 minutes

pastry ingredients:

1 cup (2 sticks) Darigold butter, softened to temperature

2 cups all-purpose flour

2 tbsp granulated sugar

pinch of salt

1 tsp water

1 egg, beaten

lemon curd ingredients:

2 eggs, slightly beaten

1/2 cup sugar

juice from 3 lemons

grated zest from 1 lemon

1/2 cup (1 stick) Darigold butter, chopped in tbsp

3 cups fresh fruit, chopped

2 cups topping

Preheat the oven to 350°F.

Place the butter within the bowl of a stand mixer. Using the dough hook attachment, stir on medium speed, slowly adding the dry ingredients. Add water and still stir until dough forms.

Gather the dough and place into a 9" tart pan with a removable bottom. together with your fingers, press the dough into the tart pan, ensuring to push the crust into the indentations within the sides.

Cover the tart with parchment paper and baking beans and bake for quarter-hour . Remove the baking beans and parchment from the tart shell and brush with the egg wash. Bake the tart shell for a further 10 minutes. Let cool.

In a double saucepan on a coffee simmer, combine the eggs, sugar, juice and peel with a whisk.

Cook the lemon cheese , stirring constantly with a wire whisk until it begins to thicken and coats the rear of a spoon, approximately quarter-hour . Stir within the butter one tablespoon at a time. Once the butter has been added and has melted into the curd, remove it from the stove and strain through a wire sieve to get rid of any lumps. Place the curd into a bowl and canopy with wrapping , ensuring the wrap is touching the lemon cheese . this may prevent a skin from forming. Place it within the fridge to chill , or until able to use.