

Brown Butter Blueberry Tart

FILLING:

¾ cup unsalted butter

- melt on stove in heavy bottomed pot until browned, approx. 7 minutes.

3 eggs

1¼ sugar

6 tbsp flour

1 tsp vanilla

2 cups blueberries

- blend in food processor.

- bake in unbaked tart shells, well greased at 350 F; until golden & crust is brown.

CRUST:

(in a food Processor)

375g flour

300g butter

150g sugar

2 egg yolks

30mL heavy cream

1 pinch of salt

- cream butter, add sugar & mix until smooth.

- add yolks, cream and salt.

- finish with flour.

- chill before using.



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