



### **For the Tart:**

- Wash and hull **2 pints strawberries**. Slice them. Keep a few for garnish.
- Fill a **tart shell with pastry cream**.
- Arrange the strawberries in the tart, working from the edge of the tart into the middle.
- In a small pan, **melt 1/3 cup apricot jelly with 1 tsp water**.
- Brush the strawberries with a fine coat of jelly.
- Serve. Refrigerate any left overs.

### **For the Shell:**

- Place **1 ¼ cup flour, 3 TBS sugar and 1 tsp salt** in a food processor. Put it in the freezer for 30 minutes.
- Add **2 TBS, very cold, vegetable shortening and 3 TBS, very cold, unsalted butter** to the cold flour. Pulse for about 10 times until crumbs are formed. Add **¼ cup iced water** to the processor and process until dough is formed.
- Dump the dough onto a **well floured** board and form into a disk. Wrap in plastic wrap and refrigerate for at least 30 minutes.
- Preheat oven to 375 degrees.
- Place the chilled dough on a well floured board and roll out with a rolling pin.
- Place the rolled out dough on a tart dish. Do not stretch it. It will shrink. Using your hands cut off the excess on the sides and place it where you are lacking dough, until the whole dish is covered.
- Wrap the edges of your shell with some **buttered aluminum foil strips**. Place **raw beans or rice** in the middle of the tart. Bake for 10 minutes and remove from oven.
- Remove aluminum foil and beans – very carefully!
- Return to oven and bake for an additional 15 to 20 minutes until shell is lightly browned.
- Cool down completely before filling.

### For the Pastry Cream:

- Place **1 ½ cup whole milk** in a heavy pan and bring to almost a boil. Keep the milk hot.
- Place **5 egg yolks, room temperature and ¾ cups sugar** into a bowl. Beat until creamy, for about 4 minutes.
- Add **3 TBS cornstarch** and beat until well incorporated.
- Slowly ladle it the hot milk and beat constantly.
- Place the egg mixture into a pan and, working on low heat and stirring constantly, bring to a boil. The mixture will start curdling. No worries! Whisk vigorously until you have a smooth, pudding like consistency.
- Add **1 tsp vanilla and 1 tsp rum** (optional).
- Add **1 TBS heavy cream and 1 TBS butter**. Whisk until melted.
- If necessary, pass cream through a fine sieve. Place cream in a bowl and cover directly with plastic wrap. Refrigerate until cold. Use to fill any pastry you desire!

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