



## **Italian Plum Tart**

*Serves 8*

### **Tart Crust**

½ cup almonds, toasted to a light golden color and cooled completely  
¼ cup sugar  
1 cup unbleached all-purpose flour  
½ teaspoon kosher salt  
½ cup unsalted butter, cold  
1 egg yolk

### **Filling**

4 oz. crème fraîche (available locally at New Seasons or Trader Joe's stores)  
1 egg  
½ teaspoon almond or vanilla extract  
2 tablespoons honey or sugar  
1 tablespoon unbleached all-purpose flour  
1½ lbs. fresh ripe Italian plums, stoned and halved

### **Method**

Add the almonds and sugar to the bowl of a food processor and process until the almonds are nearly powdered. Add the salt and flour and pulse to combine. Cut the butter into chunks and add, pulsing until roughly combined. Have some ice water ready. Turn the machine on, add the egg yolk, and process briefly. Turn off the machine and check the consistency of the dough. If necessary, turn it back on and add a few drops of water to achieve a slightly dry dough that will adhere when squeezed.

Remove the dough from the processor, form into a flattened disc, wrap in plastic wrap and chill at least one hour.

Preheat the oven to 350 degrees.

Roll the chilled dough out between two sheets of plastic wrap into a 12" circle. Remove the top sheet of plastic, then turn the dough over and gently drape over a 9" round fluted tart pan. Press gently into place, tucking excess pastry down on the sides. Pierce the bottom all over with a fork and freeze at least 15 minutes. Blind bake the dough about 15 minutes, or until it's a blonde color and no longer looks wet. Starting at the inside edge of the tart shell, neatly overlap the plum halves, cut side up, at a slight angle. Make two or three concentric circles, working toward the center. Layer any extra plum halves in the center.

Whisk together the crème fraîche, egg, vanilla, and honey or sugar with a pinch of salt until combined. Whisk in the flour. Pour the cream mixture evenly over the fruit and bake until firm, about an hour. Cool completely and dust the tart with powdered sugar just before serving.