

## Fruit Tart

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*1 recipe Sweet Tart Pastry (page 191),  
fitted into a 10-inch tart pan*

*$\frac{1}{3}$  cup unsweetened raspberry jam*

*$\frac{1}{4}$  cup water*

*3 large ripe peaches, pitted and sliced  
thin*

MAKES ONE 10-INCH TART

For tarts, all you need are the freshest fruits of the season. You can use this same recipe for nectarines, pears, apricots, raspberries, blueberries, apples, and plums. These fruits look beautiful arranged in rosettes and overlapping circles of color and shape. The French are masters of pastry design. I always visit my neighborhood patisserie for inspiration.

Preheat the oven to 375 degrees. Prepare the tart pastry.

In a small saucepan, warm the raspberry jam with water to make a thin glaze. Brush the bottom of the pastry shell with a thin covering of glaze.

Wash the peaches and cut them in half. Remove the pits, cutting in quarters and then in thin slices. Arrange them in the pastry by overlapping the slices in a circle, beginning at the outer edge, working around, and then in toward the center.

Cover lightly with foil and bake for 30 minutes. Uncover and bake another 10 minutes. Remove the tart from the oven. Remove the fluted ring and slide the tart onto a serving plate. Brush a warm glaze of raspberry jam over all the peaches and edges of the crust.