



FRESCOBALDI ITALIAN RECIPES

Summer Berry Tart

Serves 8

Ingredients

2 cups flour

$\frac{3}{4}$ cup sugar

$\frac{1}{4}$ tsp salt

$\frac{1}{2}$ cup cold butter, cut into very small pieces

3 Tbsp very dry white wine

4 cups fresh blueberries, small strawberries or raspberries, washed and dried

$\frac{1}{2}$ cup water

1 Tbsp powdered gelatin

2 Tbsp fresh lemon juice

Directions

Mix flour, $\frac{1}{4}$ cup sugar and salt. Sprinkle the flour mixture with the butter pieces and blend together with a pastry blender or pulse a few times in a food processor until sand like consistency.

Add the wine and mix with a spatula by pressing the flour and liquid together until it can be formed into a ball, do not over mix. Wrap the dough with wax paper or plastic and chill for 1 hour.

Heat oven to 350 F.

Roll out the dough to fit into a 10" tart or pie pan. Cut and roll the dough edges for a smooth finish then pierce the dough a few times across the bottom. Cook the shell for 15 minutes and allow to cool.

Combine water, lemon juice, $\frac{1}{2}$ cup sugar and $\frac{3}{4}$ cup of berries into a saucepan, mash the berries and stir well. Boil until it becomes syrupy.

Remove sauce from heat and add gelatin. Stir until gelatin is dissolved. Set aside and allow to slightly cool.

Spread the cooled syrup evenly across the bottom of the cooked shell. Artfully arrange the berries, gently pressing them into the gel.

Allow to rest and set before serving, about 40 minutes.