

Salt and Serenity

Berry Brown Butter Tarts

Adapted from Bon Appetit's Brown Butter Raspberry Tart
Makes 12 mini tarts

Tart

7 tablespoons unsalted butter, melted
1/3 cup sugar
1/4 teaspoon vanilla extract
3/4 cup plus 1 tablespoon all purpose flour
1/4 cup whole wheat flour
pinch of salt

Filling:

1/4 cup sugar
1 large egg
Pinch of salt
2 tablespoons all purpose flour
1/4 teaspoon vanilla extract
1/4 cup (1/2 stick) unsalted butter, diced
1/2 pint of raspberries or wild blueberries

1. Position rack in center of oven and preheat to 375 Fahrenheit.
2. Using a rubber spatula mix melted butter, sugar, and vanilla in a medium bowl.
3. Add all purpose and whole wheat flour and salt and stir until incorporated.
4. Transfer dough to the mini tart pans. Using your thumbs, press dough evenly onto sides and bottom of pan. You want the dough to be about 1/8 of an inch thick.
5. Place mini tart pans on baking sheet and bake crust until just beginning to turn golden, about 15 minutes (crust will puff slightly while baking).
6. Transfer tart shells to rack and cool
7. Whisk sugar, eggs, and salt in a medium bowl to blend. Add flour and vanilla. Whisk until smooth.

8. Cook butter in heavy small saucepan over medium heat until deep nutty brown (do not burn), stirring often, about 4-6 minutes. Use a light-colored bottom to gauge the color of the butter.
9. Immediately pour browned butter into glass measuring cup. Gradually whisk browned butter into sugar-egg mixture. Whisk until well blended.
10. Arrange berries in the bottom of the cooled tarts.
11. Carefully spoon browned butter mixture evenly over berries.
12. Bake tarts until filling is puffed and golden about 20 minutes.
13. Cool tarts completely in pans.
14. Insert the tip of a little paring knife between the pan and the pastry and the tarts will pop right out.