

Salt and Serenity

Apricot Almond Tart

You will need a tart pan with a removable bottom to make this tart. A 9-inch round or 7x11 inch rectangular pan will work.

Brown Butter Dough:

113 grams (½ cup) unsalted butter, cut into 1-inch pieces

99 grams (½ cup) firmly packed light brown sugar

2 grams ¼ teaspoon) kosher salt

1 large egg, at room temperature

2 grams (½ teaspoon) pure vanilla extract

202 grams (1½ cups) unbleached all-purpose flour

Almond Filling:

14 grams (1 Tablespoon) unsalted butter, room temperature

66 grams (⅓ cup) granulated sugar

1 large egg

72 grams (¾ cup) almond meal

2 grams (½ teaspoon) pure vanilla extract

½ teaspoon lemon zest

¼ teaspoon almond extract

⅛ teaspoon kosher salt

Apricot Topping:

8-10 small apricots

2 Tablespoons turbinado sugar

Finishing the tart:

⅓ cup apricot jam

1. **Make dough:** Put the butter in a large saucepan. Cook, stirring, over medium heat until nutty brown and the milk solids are dark brown, 6 to 7 minutes. Remove the pan from the heat and add the brown sugar and salt. Stir until the sugar is almost dissolved. Set aside for 10 minutes to cool slightly. Using your fingertip, check the temperature of the batter—it should be warm but not hot.
2. Add the eggs and vanilla and stir until well blended. Add the flour and stir until a smooth, soft dough forms.
3. Flatten dough into a 6x9 inch rectangle, wrap in wax paper or plastic wrap and freeze for about 20 minutes. Remove dough from freezer, dust both sides with flour and roll it out between 2 sheets of parchment paper into a 11x15 inch rectangle, about 1/8 inch thick. (Or roll it into a 13-inch circle if using a 9-inch round pan.) Chill the dough for 15 minutes in the freezer.

4. **Make filling:** In a medium sized bowl, mix together softened butter and sugar until creamy. Add egg and mix until well blended. Add almond meal, vanilla, zest, almond extract and salt. Mix until everything is blended. Set aside.
5. Remove the dough from the freezer. Peel off the parchment paper and gently press the dough into the tart pan, folding the excess dough over to form a double thickness rim. Prick the dough all over with a fork. Transfer pan to refrigerator and chill for 30 minutes. Preheat oven to 375°F.
6. Crumple up a piece of parchment paper. Uncrumple it and line the shell. Fill shell with pie weights, dried beans or raw rice. Bake tart shell for 20 minutes.
7. While shell is baking, prepare apricots. Cut apricots in half and remove pits. Lay each apricot half on its flat side and cut into ¼ inch thin slices, keeping the apricot halves in their shape.
8. Spread almond filling over pre-baked crust. Arrange sliced apricot halves on the dough, pressing them gently into the almond filling. Sprinkle apricots with turbinado sugar.
9. Place tart on middle rack of oven, turn down temperature to 350°F, and bake tart for 20 minutes. Check the tart and if the edges are getting too brown, cover tart with foil. Continue baking for another 10 minutes, until apricots are tender.
10. While tart is baking, warm apricot jam in small pot on stove or in microwave. Strain jam. Brush strained jam over warm tart.