



Apricot Tart

- 1 T. butter, melted

Crust:

- 1-1/4 cups flour
- 1/3 cup sugar
- 1/4 t. salt
- Zest of 1 lemon
- 8 T. butter, cut into small pieces

Filling:

- 3-4 oz. almond paste
- 2 lb. fresh, ripe apricots, sliced into quarters
- 1/2 cup sugar
- 3 T. cornstarch
- 1 t. lemon juice

Line a rimmed baking sheet with parchment or foil.
Butter tart pan with melted butter. Set aside.

1. In bowl of food processor, pulse together the flour, sugar, salt and lemon zest until well combined.
2. Add the butter and let the machine run until large clumps of pastry form.
3. Press the pastry into the tart pan, starting with the sides. Then cover the bottom. Place the pastry lined pan on the baking sheet.
4. Take bits of the almond paste and flatten them in your hand. Place the almond paste into the bottom of the tart pan, on top of the pastry. Continue paying bits of thin almond paste all along the bottom of the pan.

Preheat oven to 400°F.

5. In a large bowl, lightly toss the quartered apricots with the sugar, cornstarch and lemon juice with a spatula. Let mixture stand for 10-15 minutes, until the sugar and cornstarch will have dissolved.
6. Place the fruit if the mixture into the tart pan. (You can spoon the mixture in or arrange the apricots in a pattern.) Drizzle some of the juices in the bowl into the tart pan.
7. Bake tart for 30-35 minutes, until the crust is browned and the juices are bubbly. Remove from the oven and let the tart sit on the baking sheet for about 15 minutes. Then, using a large spatula, life the part off of the baking sheet and place on a cooling rack to cool completely.
8. When you're ready to serve the tart, place the tart pan on top of a can. Carefully assist the rim of the pan to release from the pastry.
9. Life the tart (with the metal bottom still attached, on to a platter that has a small napkin placed in the center (to prevent the tart from sliding.)