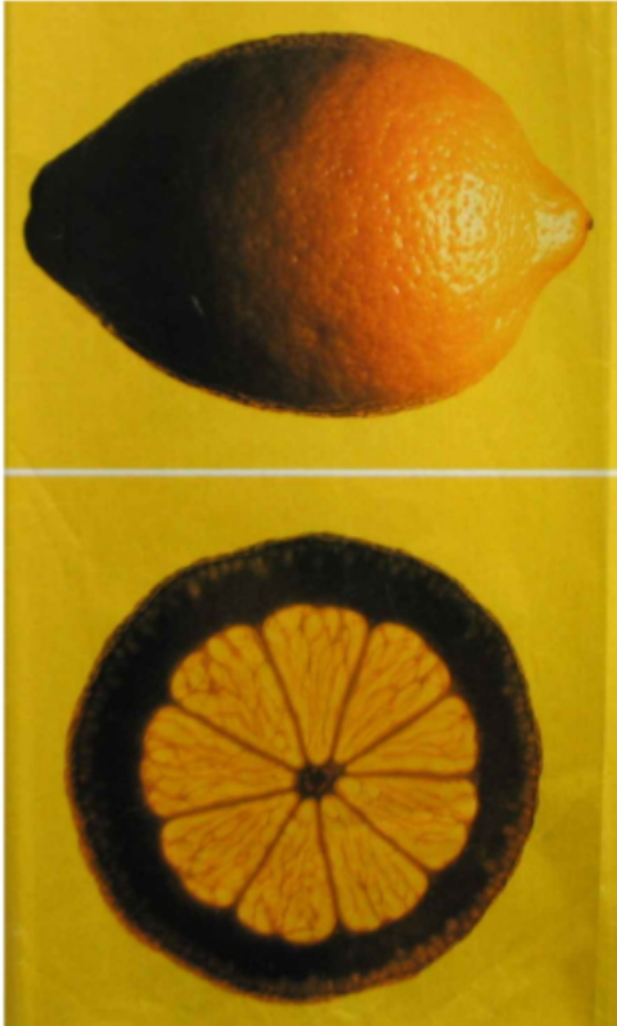


JANUARY 2010

DOWNTOWN BAKERY & CREAMERY

SHARING RECIPES AND BAKING TIPS



VOL. 1

LEMON CURD TART

ALMOND TART

HEALDSBURG, CA

TART DOUGH

YIELDS ONE 9" ROUND OR 4"x13" RECTANGULAR TART SHELL

- 1 CUP UNBLEACHED ALL PURPOSE FLOUR
- 1 TBSP SUGAR
- 2 OZ (4 TBSP) COLD UNSALTED BUTTER
- 2 OZ (4 TBSP) COLD SALTED BUTTER
- 1 1/2 TBSP COLD WATER

PUT FLOUR AND SUGAR IN BOWL OF STAND MIXER. CUT BUTTERS INTO SMALL PIECES. WITH PADDLE ATTACHMENT AND MIXER ON MEDIUM SPEED, MIX BUTTER INTO FLOUR MIXTURE. WHEN MIXTURE RESEMBLES CORNMEAL, ADD WATER. QUICKLY MIX TOGETHER. REMOVE FROM BOWL AND FORM INTO A BALL THEN FLATTEN INTO A DISK. WRAP TIGHTLY IN PLASTIC AND CHILL AT LEAST 30 MINUTES.

A TART PAN WITH A REMOVABLE BOTTOM IS A MUST WHEN MAKING ALMOND TART AND MAKES DECANTING ANY TART EASIER.

ROLL OUT PASTRY TO ABOUT 1/8" THICK AND PUT INTO TART PAN, PRESSING DOUGH FIRMLY ONTO SIDES. (LIGHTLY GREASE YOUR PAN IF MAKING ALMOND TART.) FREEZE AT LEAST 30 MINUTES TO ALLOW DOUGH TO RELAX. THIS WILL PREVENT DOUGH FROM SHRINKING DURING BAKING. BAKE IN PREHEATED 375 DEGREE OVEN FOR 25 MINUTES.

FOR ALMOND TART, A LIGHT GOLDEN BROWN SHELL IS SUFFICIENT. IF MAKING A LEMON CURD OR CREAM TART, YOU MAY WISH TO BAKE IT A LITTLE LONGER.

TART DOUGH FREEZES WELL IF WRAPPED TIGHTLY IN PLASTIC. AND IF YOU HAVE THE SPACE, A PRE-ROLLED UNBAKED TART SHELL CAN BE KEPT FOR UP TO 2 WEEKS IN THE FREEZER FOR A LAST MINUTE HOME-MADE DESSERT.

LEMON CURD

YIELDS 3 1/2- 4 CUPS (ENOUGH FOR TWO 9" TARTS OR ONE 9" PIE)

4 LARGE EGGS

6 EGG YOLKS (SAVE WHITES FOR MERINGUE)

3/4 CUP SUGAR

1- 1 1/4 CUPS LEMON JUICE

6 OZ (12 TBSP) UNSALTED BUTTER, CUT INTO SMALL PIECES.

2 TBSP LEMON ZEST

PLACE EGGS, YOLKS, SUGAR, ONE CUP JUICE AND ZEST INTO A NON-REACTIVE (STAINLESS STEEL) PAN. WHISK TOGETHER. ADD BUTTER. COOK ON A MEDIUM-HIGH FLAME, STIRRING CONSTANTLY WITH A HEAT-PROOF RUBBER SPATULA. WHEN BUTTER HAS MELTED, BRIEFLY REMOVE FROM HEAT AND TASTE. ADD MORE JUICE IF DESIRED. RETURN TO HEAT AND COOK UNTIL MIXTURE JUST STARTS TO THICKEN. REMOVE FROM HEAT. IMMEDIATELY STRAIN THROUGH TRIPLE MESH STRAINER INTO A BOWL. PRESS PLASTIC ONTO SURFACE OF CURD TO PREVENT SKIN FROM FORMING AND REFRIGERATE UNTIL THOROUGHLY CHILLED. WILL KEEP ONE WEEK IN FRIDGE.

PUT CHILLED CURD INTO PRE-BAKED SHELL. BAKE IN A PRE-HEATED 375 DEGREE OVEN 11 MINUTES FOR A TART OR 30 MINUTES FOR A PIE. COOL.

MERINGUE

YIELDS ONE 9" TART OR PIE

6 (3/4 CUP) EGG WHITES

3/4 CUP SUGAR

PINCH CREAM OF TARTAR

2 TBSP CORNSTARCH

1/4 CUP COLD WATER

1 TBSP VANILLA

PUT CORNSTARCH AND WATER INTO SMALL SAUCEPAN. STIR TO DISSOLVE THEN COOK ON MED-HIGH HEAT UNTIL MIXTURE THICKENS, STIRRING CONSTANTLY. SET ASIDE. PUT EGG WHITES IN THE BOWL OF A STAND MIXER. WITH WHISK ATTACHMENT, BEAT ON HIGH SPEED UNTIL FOAMY.

MERINGUE, CONT.

ADD CREAM OF TARTAR AND BEAT TO SOFT PEAKS. SLOWLY POUR SUGAR IN WHILE MIXING AND BEAT UNTIL SHINY. ADD CORNSTARCH MIXTURE AND VANILLA AND BEAT UNTIL MERINGUE GATHERS AROUND WHISK.

PUT MERINGUE INTO A LARGE PASTRY BAG FITTED WITH A STAR TIP AND PIPE ONTO PRE-BAKED CURD IN PIE OR TART SHELL. BAKE IN PRE-HEATED 375 DEGREE OVEN 15-20 MINUTES UNTIL THE MERINGUE IS TIPPED WITH A GOLDEN COLOR. COOL THOROUGHLY BEFORE SERVING.

ALMOND TART

YIELDS ONE 9" ROUND OR 4"x13" RECTANGULAR TART

1 CUP WHIPPING CREAM

1 CUP SUGAR

1 TSP GRAND MARNIER (OPTIONAL)

1 CUP SLICED UNBLANCHED ALMONDS

PREHEAT OVEN TO 400 DEGREES.

MIX, CREAM, SUGAR AND LIQUOR IN A SAUCEPAN LARGE ENOUGH FOR THE MIXTURE TO TRIPLE IN VOLUME, STIRRING WELL. HEAT TO A ROLLING BOIL, STIRRING OCCASIONALLY. REMOVE FROM HEAT, MIX IN ALMONDS AND LET STAND 15 MINUTES. POUR FILLING INTO PRE-BAKED SHELL. MAKE SURE THE ALMONDS FLOAT EVENLY THROUGH THE FILLING. BAKE 30 TO 35 MINUTES. A LIGHT CARAMEL COLOR YIELDS SOFT AND CHEWY ALMOND TART. THE DARKER THE COLOR, THE CRUNCHIER THE TART. COOL ON RACK FOR 10 MINUTES OR UNTIL SET. REMOVE CAREFULLY FROM TART PAN- A THOROUGHLY COOLED TART WILL BE EASIER TO REMOVE IF YOU LOOSEN THE SIDES OF THE TART BY PUSHING LIGHTLY UP ON THE BOTTOM OF THE PAN WHEN YOU REMOVE IT FROM THE OVEN. BUT BE WARY- HOT SUGAR STICKS AND BURNS. WEAR MITTS AND HOLD THE TART AWAY FROM YOURSELF.

WE USUALLY MAKE OUR ALMOND TARTS RECTANGULAR AND CUT THEM INTO 8 PIECES. IT'S BEST EATEN THE DAY IT'S MADE, BUT WILL KEEP A DAY OR TWO WRAPPED IN PLASTIC.