

YOGURT HONEY FIG & RASPBERRY TART



This is a version of the wonderful yogurt tart that we've served in our retail cafés for years. The creamy yogurt custard, sweetened with honey, rivals any rich pastry cream or sweet cream filling. The slight tartness of the yogurt harmonizes the fresh fruit and honey.

- Leslie Mackie

INGREDIENTS

Makes one 10-inch tart

1 batch Macrina's Flaky Pie Dough	8 fresh figs, sliced 1/2-inch thick
3 whole eggs	2 pints fresh raspberries
1/2 cup honey	1 Tbsp turbinado sugar (raw sugar)
2 cups non-fat plain yogurt	2 Tbsp granulated sugar
1 Tbsp pure vanilla extract	1 Tbsp water
1/2 cup + 2 Tbsp all-purpose flour	

DIRECTIONS:

Make one batch of Flaky Pie Dough. Alternatively, ready-to-bake disks are available for purchase at your neighborhood Macrina. If you choose to make the Flaky Pie Dough recipe, divide the recipe in half to make two disks. Use one for this recipe and freeze the extra for later use. Keep the disk for this recipe refrigerated until you are ready to use it.

On a floured work surface, roll out the Flaky Pie Dough disk so that its diameter is just under 14 inches and it's approximately 1/8-inch thick. Fold the dough circle in half and lift it onto the 10-inch tart pan, gently pressing it down and around the sides. Roll the overhanging dough into the pan creating a folded edge about 1/2-inch above the pan. Press around the edge to get a uniform thickness for even baking. Chill for at least 30 minutes before baking.

Preheat oven to 350°F. Fill the chilled tart shell with a parchment paper liner and pie weights (or dried beans). Bake on the center rack for 35 to 45 minutes. When it's finished, the sides should be golden brown. Remove the parchment paper and pie weights and let cool.

In the bowl of a stand mixer fitted with the whisk attachment, cream the eggs and honey together on medium speed for 3 to 5 minutes. Add the yogurt and vanilla and continue to mix for 1 minute.

Sift the all-purpose flour onto a sheet of parchment paper. With the mixer on medium speed, slowly shake the flour into the custard mixture (lift two edges of the parchment sheet so it dips in the middle to transport it to the mixer), allowing it to incorporate without forming lumps. Once all the flour is added, scrape down the sides and the bottom of bowl to ensure all the flour has been incorporated.

Pour the custard into the pre-baked tart shell. Top with two concentric circles of sliced figs and dot with a handful of raspberries. Sprinkle the turbinado sugar over the fruit.

Reduce oven temperature to 325°F. Place the tart on a rimmed baking sheet and place on the center rack. Bake for 50 to 55 minutes or until the custard is set. Let cool for 1 hour.

For the raspberry sauce, place the remaining raspberries in a medium saucepan. Add the granulated sugar and water and bring to a boil. Cook for 2 to 3 minutes, slightly breaking up the berries. Let cool.

The tart is best at room temperature topped with a spoonful of raspberry sauce. If needed, you can hold it overnight in the refrigerator and allow it come to room temperature before serving. Enjoy!