



Pecan Tart

Makes a 9.5" tart that serves 10

Ingredients:

Pecan filling:

- 1 ½ cup of pecan halves
- 4 large egg yolks
- 1/3 cup of organic grade A or B syrup (*preferably local*)
- 1/2 cup of light brown sugar
- 4 tablespoons of unsalted butter (*preferably pasture raised/grass-fed cows*)
- 1/2 cup of cream
- 1/8 teaspoon of salt
- 1 teaspoon vanilla

Tart crust:

Use your own favorite recipe, frozen or our favorite recipe for the *Flaky Cream Cheese Pie Crust* from Rose Levy Beranbaum's "The Pie and Pastry Bible"

Instructions:

1. Preheat the oven to 350 degrees and place rack on the lowest level.
2. Take your pre-baked crust and cover it with pecans.
3. Wisk the egg yolks
4. In a medium sauce pan over medium/low heat, add the egg yolks, syrup, sugar, butter, cream and salt and stir constantly with a wooden spoon. Stir until thickened, approximately 10 minutes. Do not let boil.
5. Remove mixture from the heat and pour through a strainer into a bowl. Add the vanilla and stir then pour mixture over the pecans.
6. Cook for 20 minutes or until the filling looks puffed and the edges are bubbling. The filling will be slightly jiggly when you remove from the oven. Let cool for 45 minutes before removing from the pan.
7. Serve with a dollop of vanilla bean ice cream.

(Recipe adapted from Rose Levy Beranbaum "The Pie and Pastry Bible")