



# Strawberries and Cream Tart

Servings: 0 servings

---

## Ingredients

### Crust

- 2 Tbsp. vegetable oil
- 1 large egg plus 1 large yolk
- 2 Tbsp. cold whole milk
- 1 tsp. apple cider vinegar
- 1 1/4 cups flour
- 1/8 tsp. baking powder
- 3 Tbsp. sugar
- 1/2 tsp. salt
- 6 Tbsp. cold butter, cut into 1/4 inch cubes

### Filling

- 1 tsp. unflavored gelatin
  - 1/4 cup sugar
  - 1 vanilla bean, split lengthwise and seeds scraped out
  - 1 1/4 cups cold light cream
  - 1 quart strawberries, hulled and cut into 1/2 inch pieces
- Powdered sugar

---

## Directions

Whisk vegetable oil, egg yolk, milk and vinegar in a bowl. Pulse flour, baking powder, sugar and salt in a food processor to combine; add butter and pulse

Transfer dough to a 9-inch round tart pan with a removable bottom and pat onto the bottom and up the sides. Cover with plastic wrap and chill 30 minutes. Trim the edges, if necessary.

Preheat oven to 350. Pierce the dough all over with a fork. Line with foil and fill with pie weights or dried beans. Place the pan on baking sheet and bake 15 minutes. Remove the foil and weights; continue to bake until golden, 10-15 minutes. Beat the whole egg with one teaspoon water, then lightly brush over the crust and bake 5 minutes more. Cool completely on rack.

Meanwhile, sprinkle the gelatin over one tablespoon cold water in a bowl and let soften 5 minutes. Put the sugar and vanilla seeds in a saucepan and rub the seeds into the sugar. Add 1 cup cream and whisk over medium heat to dissolve the sugar. When mixture comes to a boil, remove from the heat and whisk in the gelatin mixture. Transfer to a bowl, then set in a larger bowl of ice water and stir with a rubber spatula until the mixture begins to thicken. Add the remaining 1/4 cup cream and stir until thick, about 2 minutes. Pour into the tart shell and chill for 1 hour.

Before serving, top with strawberries and powdered sugar.

---

Printed from **Key Ingredient**

Direct recipe link: <https://www.keyingredient.com/recipes/9463002/strawberries-and-cream-tart/>