

Fresh Ideas featuring:

Fresh *Fruits*
from *Chile*



DOUBLE FRESH FRUIT TART

- 2 9-inch pie shells
- 1/2 cup almond paste (5 ounces)
- 1 large egg
- 1/4 cup all-purpose flour
- 1/4 cup sugar
- 5 cups mixed Chilean fresh fruit including blueberries, raspberries, cherries and sliced apricots
- 2 Tbs. apricot preserves

Preheat oven to 375°F.

Press a pastry shell into a 9-inch round tart pan with removable bottom. Cut as many leaves as possible from second pie shell; arrange on an ungreased baking sheet; set aside.

In a food processor, combine almond paste, egg and sugar; process until smooth. Fold in 2 cups of the fruit. Spoon fruit mixture into the pastry-lined tart pan

Bake tart until firm in the center, about 30 minutes; bake pastry leaves until golden, about 5 minutes. Cool to room temperature.

Just before serving, melt apricot preserves. Toss remaining 3 cups fruit with preserves; arrange on top of the fruit in the tart shell. Arrange pastry leaves around edge of tart; sprinkle edge with confectioners' sugar, if desired.

Makes 8 portions.



Chilean Fresh Fruit Association
www.cffausa.org/foodservice

