



Makes 12 Tarts

CLASSIC CANADIAN BUTTER TARTS

There are some desserts - hello, butter tarts - that are uniquely Canadian, and as such we feel quite strongly about what constitutes a winning version. For us, a butter tart should have a buttery, almost salty crust and the filling should be cooked but still give way to a slightly runny centre. Perhaps the word is “oozing” - the filling should look like lava. In many savoury kitchens the mark of a good chef is the ability to cook an egg properly. For us, it’s the ability to bake a butter tart well.

Pâte brisée (Pie Pastry)

- 1 ¼ cups ...all-purpose flour
- 2 tspgranulated sugar
- 1 tspsalt
- ½ cupcold unsalted butter
- 1 largeegg
- 2 tspcold water

Filling

- 3large eggs
- ½ tsppure vanilla extract
- ¼ tspsalt
- 1 Cuploosely packed
brown sugar
- 1/3 Cup unsalted butter
- 4 Tbsp + 1 ½ tsp honey
- 4 Tbsp + 1 ½ tsp corn syrup
- 2 Tbsp + 2 tsp 35% cream
- ¾ tsp vinegar

Instructions

1. To make the pastry, in a medium bowl whisk together the flour, sugar and salt. Using the large holes of a box grater, grate the cold butter over the flour mixture. Gently blend the butter into the flour with your fingers until it resembles a coarse meal. Take care not to overmix the butter at this point.
2. In a small bowl, whisk together the egg and cold water. Drizzle over the flour in 3 additions, gently mixing with a large spoon until the wet ingredients are absorbed and the dough just comes together.
3. Turn the dough out onto a work surface and press it together with your hands until it forms a ball. Flatten the dough into a disc, wrap it in plastic wrap and chill it in the fridge for at least 3 hours.
4. Preheat the oven to 350°F Have ready a 12-cup muffin pan. The muffin cups do not need to be greased.
5. On a lightly floured work surface, roll the dough out to a 1/8th-inch thickness. Using a 4-inch round cookie cutter, cut out 12 rounds. Delicately press each round into the bottom and sides of the muffin cups, making small overlapping pleats to fit the dough into the sides properly. Make sure the pastry extends ½-inch above the edge of the muffin cups to allow for shrinkage. Place the pan in the freezer for 15 minutes or until the dough is firm to the touch.
6. To blind bake the tart shells, line them with paper muffin liners that have been half filled with dried beans. Bake for 15 minutes or until the edges are lightly browned. Remove the liners and beans, rotate the pan front to back to ensure even baking and continue to bake for another 8 to 10 minutes or until the shells are a light golden colour. Allow the tart shells to cool completely in the pan on a wire rack. Once cool, knock the baked shells out of the muffin pan and arrange on a parchment lined baking sheet.
7. Preheat the oven to 325°F.
8. To make the filling, in a large bowl whisk together the eggs, vanilla, salt, and half the brown sugar until smooth. Set aside.
9. In a large saucepan, melt the butter over medium heat. Once the butter has melted, whisk in the other half of the brown sugar, the honey, corn syrup and cream. Continue to heat, whisking constantly until the brown sugar has dissolved. Remove from heat.
10. Pour a small amount of the hot sugar mixture into the egg mixture, whisking constantly. Continue adding the hot sugar mixture a little at a time, whisking constantly, then whisk the vinegar.
11. Strain the filling through a fine-mesh sieve into a bowl, then divide the filling between the tart shells. The filling should be flush with the top of the tarts.
12. Bake for 16 to 18 minutes or until the filling still has a slight jiggle. For even baking, rotate the baking sheet front to back halfway through. Transfer the butter tarts to a wire rack and allow to cool completely. The butter tarts can be stored in an airtight container in the fridge for up to 1 week.

Recipe provided by Bobbette & Belle