



persiMon® Puff Pastry Tart

By Chef Christine Cushing

Serves 8

ROUGH PUFF PASTRY

1 ½ cups all-purpose flour (375ml)

½ tsp. salt (2.5 ml)

½ cup water (125 ml)

¾ cup unsalted butter (200 g), cut into thin pieces and chilled

Or 1lb frozen puff pastry (500 g)

1 whole persiMon® fruit slightly softening, sliced into 1/8" wedges (3mm)

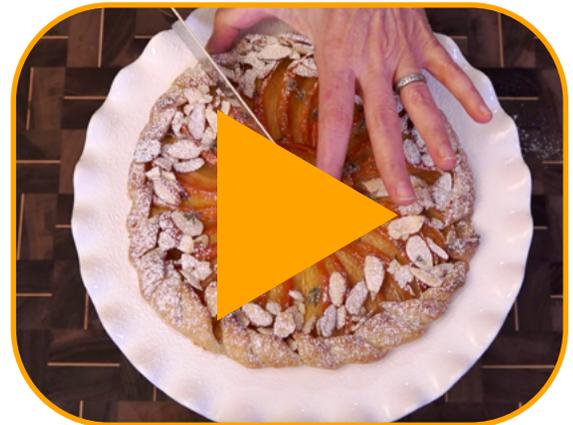
¼ cup sugar (50 ml)

2 tbsp. apple jelly (15ml)

2 tbsp. pomegranate juice (25 ml)

½ cup thinly sliced almonds (125 ml)

Several sprigs thyme, optional



PREPARATION

- Combine the flour and salt in a bowl. Add the cold butter and turn onto board. With rolling pin work flour with butter until well blended. Transfer back to bowl and add cold water. Stir with fork until it just comes together.
- Knead briefly to make a semi smooth dough. Pat dough into a flat 1-inch thick rectangle. Wrap the dough in plastic and refrigerate for 30 minutes.
- Roll the dough into a 5 by 12-inch rectangle. Keep it even. Rotate the dough so it is horizontal. Fold the right side into the center then fold the left side to the center. Now fold dough in half. That is now a completed full turn. Wrap dough in plastic and refrigerate for 1 hour. Repeat the full turn, wrap in plastic, and refrigerate for 30 minutes.
- Cut dough in ½ and save remaining dough for another tart.
- Preheat oven to 410 degrees F.
- Roll out the dough to 1/4-inch thickness. Using a 10-inch template cut a 10 inch circle out of the pastry. Cut slits around edges of dough and turn in to form a crust. Place the dough on a parchment lined baking sheet and freeze for 15 minutes.
- Slice the persiMon® into 1/8-inch thick wedges. Sprinkle the dough with half the sugar. Arrange persiMon® slices in a fan shape onto the frozen dough. Sprinkle with remaining sugar. Bake on a parchment lined baking sheet for 20-25 minutes at 410 Degrees. Sugar will ooze out and caramelize.
- Mix apple jelly and pomegranate juice together to make glaze. Cook in small pan until reduced to glaze.
- Remove tart from oven and brush with glaze. Sprinkle the edge with almonds and arrange thyme leaves. Bake the tart for 5-8 more minutes at 375 F or until golden and glossy.

Source: www.maryluzmejia.contently.com

