

Früchtwähe

Swiss Fruit Custard Tart

Ingredients

1 pie crust (purchased or home made*)
Fruit of your choice
1 egg
½ cup heavy cream
1/3 cup sugar

Preheat the oven to 425 degrees. Spread fruit in the pie crust to fill it. Mix the egg, cream, and sugar together and pour the mixture over the fruit. Bake for 20 minutes, or until the custard is no longer runny in the middle. Let cool for at least 30 minutes. Best if served at room temperature.

* Home made pie crust

Ingredients

1 1/4 cups all-purpose flour
1/4 teaspoon salt
1/2 cup butter, chilled and diced
1/4 cup ice water

Directions

In a large bowl, combine flour and salt. Cut in butter until mixture resembles coarse crumbs. Stir in water, a tablespoon at a time, until mixture forms a ball. Wrap in plastic and refrigerate for 4 hours or overnight.

Roll dough out to fit pie plate. Place crust in pie plate. Press the dough evenly into the bottom and sides of the pie plate.