



# TIMKEN MUSEUM OF ART

## BLUEBERRY ALMOND TART



Today's Timken inspired recipe, Blueberry Almond Tart, honors American artist Fitz Henry Lane and his work, *Castine Harbor and Town*. Lane painted with gentle blue colors, bringing to mind the native blueberries grown in the region. Quintessential blues of the Maine landscape, simple ingredients at the height of their season. We couldn't imagine a better pairing of art and cuisine.

### **RECIPE**

#### **INGREDIENTS**

- 1 ¼ cup all-purpose flour
- ¼ cup sliced almonds, lightly toasted
- ¼ cup plus 2 T sugar
- 1/4 t salt
- 15 T chilled butter
- ¼ t almond extract
- 4 ½ cups fresh blueberries
- 1 T lemon juice
- 2 egg yolks

- 2 t cornstarch
- 1 t grated lemon peel
- ¼ cup blueberry jelly

### **DIRECTIONS**

Butter 9-inch tart pan.

In a food processor, add flour, almonds, almond extract, 2 T sugar, salt and 12 T butter (cut into ½ inch pieces). Pulse until mixture is the size of peas. Turn pastry onto sheet of plastic wrap, form into a ball, and pat into disk. Refrigerate for 2 hours, or until firm.

Preheat oven to 375°F.

On a lightly floured surface, roll out pastry, about 1/8 inch thick. Fold pastry in half and transfer to tart pan. Unfold pastry and press onto bottom and sides of tart pan. Pierce crust all over with a fork and refrigerate for 20 minutes.

Cover pastry with foil and bake 12 minutes. Remove foil. Bake until crust is golden, about 18 minutes longer. Cool crust completely.

Combine 2 ½ cups berries, ¼ cup sugar, and lemon juice in saucepan. Stir over medium-high heat, coarsely mashing blueberries, until sugar dissolves and mixture thickens, 7 minutes.

Whisk yolks and cornstarch in bowl. Gradually whisk in half of berry mixture and return to saucepan. Stir over medium-high heat until mixture thickens, 3 minutes. Whisk in 3 T butter and lemon peel. Transfer mixture to bowl. Cover and chill 3 hours.

Spread mixture onto crust. Sprinkle remaining 2 cups berries over mixture. Melt blueberry jelly over medium heat and brush over berries. Cover loosely and chill 2 hours before serving.