

FLEMISH STRAWBERRY & ALMOND TART

Serves 8

Did you know strawberries symbolize spring, righteousness, love and, in some faiths and cultures, the Virgin Mary? It seems only fitting for this week's Timken-inspired recipe, a culinary nod to Petrus Christus' powerful interpretation of the biblical story, *Death of the Virgin*.

We're confident you'll find this Flemish Strawberry & Almond Tart a sweet and seasonal tribute to Christus' masterpiece.

RECIPE

INGREDIENTS

Flemish Yeast Dough:

- 1 package active dry yeast
- 1/4 cup milk at room temperature
- 4 Tablespoons slivered almonds
- 1 1/4 cups all-purpose flour
- 1/4 cup sugar
- 1/2 teaspoon salt
- 1 large egg, room temperature and lightly beaten
- 2 1/2 Tablespoons unsalted butter, melted

Egg Wash:

- 1 large egg lightly beaten together with 1 1/2 Tablespoons water

Strawberry Filling:

- 5 1/2 cups strawberries, quartered
- 1/2 cup sugar
- 1 Tablespoon orange liquor
- 1 1/2 Tablespoons cornstarch
- 4 Tablespoons almond paste
- 1/4 teaspoon salt

Glaze:

- 3 Tablespoons strawberry jelly
- 1/2 teaspoon cornstarch
- Reserved strawberry juices

DIRECTIONS

Pour milk into a small bowl and sprinkle yeast. Add a pinch of sugar to activate the yeast, stir and let sit until foamy, approximately 5-10 minutes.

While yeast is activating, place slivered almonds in a small saucepan and turn on low heat. Cook, stirring often, until almonds are lightly toasted. Immediately remove from saucepan and separate into equal parts (2 Tablespoons each).

Place 2 Tablespoons toasted almonds into a food processor and process into finely chopped, being careful not to overmix almonds into a paste. Add flour, sugar and salt and pulse to combine. Add activated yeast, egg and melted butter and pulse to combine, being careful not to overmix. Place dough in an oiled bowl, cover and let rise in a warm place for 1 1/2 hours.

15 minutes prior to the end of the rising time, prepare the filling by stirring strawberries, orange liquor and sugar in a large mixing bowl. Transfer strawberry mixture to colander and set over the mixing bowl to collect the juices. Let drain for 30 minutes.

Crumble almond paste into pea-sized pieces and set aside.

Preheat oven to 370F. Generously butter 13 x 4 rectangular (or 8 inch round) tart pan with removable bottom.

Rough out dough to fit the bottom and sides of the tart pan and place dough into the pan. Press the dough into the bottom and sides of the pan, trimming excess dough. Prick the bottom and sides with a fork and then brush dough with the egg wash. Cover with a kitchen towel and let rise in a warm spot for 20 minutes.

Set aside the drained strawberry juices. Toss strawberry mixture with crumbled almond paste and salt and pour into the pastry shell. Fill the tart shells with the fruit. Brush the sides of the pastry with egg wash.

Bake for 25 minutes, until the crust is lightly browned, rotating the pan halfway through baking. Remove from the oven and let cool for 15 minutes before removing the tart from the pan.

While tart is cooling, prepare the glazing by adding the strawberry jelly, cornstarch and the reserved into a small saucepan. Bring to a boil over medium heat while whisking constantly.

Dissolve the cornstarch in the cold water, add to the pan, and cook, stirring constantly, until thickened, about 2-3 minutes. Remove glaze from the heat.

Spoon the glaze over the fruit tart and sprinkle tart with remaining toasted almonds. Serve warm or at room temperature.