

LEO TEATERO

EVENTS - ÉVÉNEMENTS

Frances' Canadian Butter Tarts



Ingredients

Imperial / Metric

Pie Dough (Pate Brise):

2 ½ cups / 850g all-purpose flour,
plus more for dusting
1 tsp. / 5.5 g of salt
1 cup (2 sticks) / 225g unsalted cold
butter, cut into small pieces
(Place in freezer for 10
minutes)
⅓ cup / 78g of ice-cold water
2 tbsp / 25g of sugar

Filling:

1 cup / 213g of brown sugar
½ cup / 170 g of Corn Syrup
1 cup / 250 ml of hot water
1 cup / 159 g of dried raisins
2 eggs at room temperature
1 tsp / 4.2g of vanilla
1 tsp / 2.35 g of salt
1 tsp / 4.79 g of Malt Vinegar
1 tbsp / 8.5 g of flour

Recipe:

To make the pie crust for the tarts, combine flour, sugar and salt in a food processor and pulse. Add cold butter chopped into small pieces (keep in freezer until ready to use). Drop the butter into the machine, while pulsing until mixture resembles coarse crumbs with some larger pieces remaining.

Slowly drizzle the $\frac{1}{3}$ cup ice water into mixture while the food processor is going. Pulse until dough is crumbly but holds together when squeezed. Turn out dough onto a floured surface. Divide dough in half, then shape each half into a disk. Place each half disk in a small plastic baggie, push the dough around to reach all four corners of the baggie, forming a square or rectangle and then seal it. Refrigerate until firm, about 1 hour or up to 3 days.

Place the cup of raisins in hot water for 10 minutes. Drain the water. Reserve the raisins for the butter tarts.

To make the filling, in saucepan, heat while whisking together brown sugar, corn syrup, eggs, flour and butter. Once combined add the vanilla, vinegar and salt until blended; then let cool. Set aside.

Spray muffin tin with non-stick oil. On lightly floured surface, roll out pastry to 1/8-inch (3 mm) thickness. Using 4-inch (10 cm) round cookie cutter, cut out 18 circles, rerolling scraps once if necessary. Fit into muffin cups. Divide raisins among shells. Spoon in filling until three-quarters full.

Bake in bottom third of 375 F (190 C) oven until filling is puffed and bubbly and pastry is golden, about 14 minutes. Let stand on rack for 1 minute. Run metal knife around tarts to loosen; carefully slide using silicone spatula under tarts and transfer to rack to let cool.

Makes 18 butter tarts. Enjoy !