

GUASTELLO'S VILLAGE MARKET

Strawberry Graham Cracker Tart

Serves 8-10

Ingredients

Graham Cracker Crust

1 cup unsalted butter (2 sticks), softened
1/4 cups granulated sugar
1/4 cups brown sugar
1/4 cups honey
2 cups all-purpose flour
1/2 cups whole wheat flour
1/2 teaspoons salt
1/2 teaspoons baking soda
1/2 teaspoons cinnamon

Cream Cheese Pastry Cream

1 1/2 cups whole milk, divided
1/2 cups granulated sugar, divided
1/2 vanilla bean, split and scraped, or 1/2 teaspoon vanilla extract
6 large egg yolks
1/4 cups cornstarch
1 package (8 ounces) cream cheese, softened and cut into cubes
1/2 teaspoons vanilla extract

Strawberry Topping

1 package (16 ounces or 3 cups) strawberries
3 tablespoons granulated sugar
1 tablespoon cornstarch

Graham Cracker Crust

Cream butter with granulated sugar, brown sugar and honey in the bowl of an electric stand mixer fitted with the paddle attachment until smooth and lighter in color.

Combine all-purpose flour, whole wheat flour, salt, baking soda and cinnamon in a medium bowl and add to butter mixture in 2 batches, scraping down the sides of the bowl between additions. Mix until well combined. Form dough into a disk, wrap with plastic wrap and chill at least 1 hour or until firm. Lightly flour a work surface. Roll out dough to a 14-inch round and line an 11-inch tart pan with a removable bottom. Prick the dough all over with a fork and chill 30 minutes.

Preheat oven to 325°F. Bake chilled crust until deep golden brown and dry in appearance, about 30 minutes. Cool on a wire rack.

Cream Cheese Pastry Cream

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Combine 1 cup milk, 1/4 cup sugar and vanilla bean, if using, in a medium saucepan. Bring just to a simmer over medium heat. Remove from heat. In a medium bowl, whisk yolks, cornstarch and remaining 1/4 cup sugar together. Add remaining 1/2 cup cold milk and whisk until smooth.

Add 1/4 cup hot milk mixture to egg mixture while whisking continually. Add another 1/4 cup, then add egg and milk mixture back to remaining hot milk in saucepan. Bring to a boil, stirring constantly. Cook 1 to 2 minutes, until thickened. Remove from heat, add cream cheese and 1/2 teaspoon vanilla (1 teaspoon total if not using vanilla bean) and whisk until smooth. Strain into a bowl and cover the surface directly with plastic to prevent a skin from forming. Refrigerate. When cool, whisk smooth.

Strawberry Topping

Hull and slice strawberries. Place 3/4 cup sliced strawberries and sugar in a medium bowl and let sit 20 minutes, until they release some of their juices. Place cornstarch in a small nonreactive saucepan and whisk in sweetened strawberry juice over low heat. Bring to a boil, stirring constantly and boil 1 minute. Remove from heat, add sliced berries back and allow to cool completely.

Add 2 sliced cups berries to cooled mixture and fold in gently.

Assembly

Spoon pastry cream into tart shell, smooth surface and top with berries. Chill slightly before serving.

Credit: driscolls.com