

# RUSTIC TRIPLE-BERRY ALMOND-CRUSTED TART





# RUSTIC TRIPLE-BERRY ALMOND-CRUSTED TART

Servings: 6 to 8

Rustic tart with almonds, lemon zest in the dough and Regina's Farm Kitchen™ Triple-Berry Jam. It's summer!

## WHAT YOU NEED

9"-diameter spring-form pan  
1 cup almonds, divided  
1 teaspoon salt, kosher  
½ cup plus 1 tablespoon sugar, Demerara sugar  
1½ cups all-purpose flour  
1 teaspoon lemon, zest/grated  
1 cup (2 sticks) butter, chilled, unsalted and cut into pieces

2 large egg yolks  
2 tablespoons whole milk  
½ teaspoon almond extract (optional)  
1 9-oz. jar Regina's Farm Kitchen Triple-Berry  
No-Sugar-Added Jam (RFK TBP)  
Vanilla ice cream (optional, for serving)

---

## INSTRUCTIONS

Pulse ¾-cup almonds, salt and ⅓-cup Demerara sugar in food processor until ground. Add flour, lemon zest and pulse again. Add butter, pulse until mixture is the texture of coarse meal.

Transfer mixture to large bowl. Form a well in the center. Add egg yolks, milk and almond extract (optional). Blend with a fork. Add dry ingredients, mixing just until liquid has been absorbed. Work mixture with your fingertips, adding more milk by the teaspoon until dough comes together in moist clumps.

Divide dough into 2 pieces, with 1 piece twice the size of the other. Flatten into ¾"-thick disks and wrap separately in plastic. Chill larger portion of dough in the freezer until hard. Chill smaller portion of dough in refrigerator until firm.

Preheat oven to 350°. Chop remaining ¼-cup almonds and set aside. Once dough in freezer is hard, remove plastic and grate — on the grater's largest holes – into pan. Using your fingers, or a straight-sided measuring cup, press about half the dough firmly up and around the sides of the spring-form pan. Press remaining dough firmly across bottom of pan. Spoon jam into center of crust and spread to the corners using an offset spatula or spoon. Crumble remaining disk of dough over the jam; sprinkle with reserved almonds and 1 tbsp. Demerara sugar. Chill tart in refrigerator until pastry is firm. Place tart in oven, then place a foil-lined baking sheet on rack below and bake tart until jam is bubbling and pastry and almonds are golden brown, 45–50 minutes. Transfer tart pan to a wire rack and let cool in pan 30 minutes. Unmold and let cool completely. Serve with ice cream, if desired.

To order and get other recipe ideas, please [tweet](#), [Facebook message](#) or visit [reginasfarmkitchen.com](http://reginasfarmkitchen.com).