

Good Eats Recipes

Fruit Tart with Almond Cream

What You Need:

1/2 17.25-ounce package (1 sheet) frozen puff pastry sheets, thawed
1 egg, beaten to blend (glaze)
1 7-ounce package almond paste
3 tablespoons whipping cream
1/2 cup GOOD EATS Kiwi jam
1/4 teaspoon ground ginger
Sliced assorted fresh fruit (such as kiwi fruit, strawberries and bananas)

Directions:

Preheat oven to 400°F. Cut 3/4-inch-wide strip off each side of pastry and reserve. Roll out pastry square on work surface to 9 1/2-inch square. Brush edges of square with egg glaze. Arrange 3/4-inch-wide strips atop edges, forming raised border. Brush border with glaze. Pierce center of pastry all over with fork. Bake until pastry is golden brown about 25 minutes. Meanwhile, blend almond paste and cream in processor until almost smooth. Spoon almond filling into center of tart and spread evenly. Bake 5 minutes. Transfer to rack and cool. Melt jam with ginger in heavy small saucepan over low heat, stirring frequently. Arrange fruit decoratively atop tart. Brush jam glaze over fruit. Cut tart into squares and serve.