

## Farmer's Market Berry Tart

Puffed Pastry, Grand Marnier Crème Pâtissière, Powdered Sugar

Serves 4

### Puff Pastry

- 1 sheet frozen puff pastry
- 1 large egg yolk beaten with 2 tablespoons of milk
- 3 tablespoons granulated sugar
- 1/4 teaspoon sea salt flakes

Preheat oven to 375°F. Line a large baking sheet with parchment paper. Thaw dough just enough to be able to cut with sharp knife. Transfer to a lightly floured surface. Cut into 12 equally sized rectangles, 5 inch x 2 1/2 inch. Transfer rectangles to baking sheet, leaving 1 inch between each. Brush with egg yolk mixture. Prick dough with a fork all over to prevent over rising. Refrigerate 15 minutes. Sprinkle with sugar and sea salt. Bake 15 minutes or until golden brown and flakey. Remove from oven. Transfer puff pastry to a rack to cool.

### Crème Pâtissière

- 1 ½ cup half and half
- 1 vanilla bean, split in half and scraped
- 5 egg yolks
- 1/3 cup granulated sugar
- 3 tablespoons all-purpose flour
- 1 pinch salt
- 3 tablespoons Grand Marnier

Bring 1 cup of half and half to simmer with vanilla in a large sauce pan over medium heat. Add egg yolks and sugar to large mixing bowl. Whisk vigorously until mixture is smooth, ribbon and pale. Whisk in flour and salt. Add remaining half and half. Whisk until smooth. While stirring the yolk mixture, slowly pour ¼ of the hot half and half into the yolk mixture to temper. Transfer yolk mixture into saucepan. Cook until mixture comes to a simmer and thickens, whisking constantly. Whisk in Grand Marnier liqueur. Cook additional minute, whisking constantly. Transfer to large bowl. Cover with plastic wrap to prevent skin from forming. Cool completely. Remove vanilla bean.

### Presentation

1 cup	sliced Carlsbad strawberries
1 cup	blackberries
1cup	raspberries
1 cup	blueberries
1/4 cup	Grand Marnier Liqueur
1/8 teaspoon	star anise powder
1/8 teaspoon	freshly ground black pepper
1/4 cup	toasted hazelnuts, crushed
1/2 cup	dark chocolate shavings
2 tablespoons	powdered sugar

Combine berries with Grand Marnier Liqueur, star anise and black pepper in mixing bowl. Marinate for 30 minutes. Strain berries. Reserve liquid syrup for presentation. Spread 2 tablespoons of Crème pâtissière evenly onto 8 rectangles of puff pastry. Top with hazelnuts and berry mixture, divided evenly. Place one on top of another, to form 4 double stacks. Top each with the remaining 4 rectangles. Garnish with chocolate shavings. Dust with powdered sugar. Spoon berry syrup onto plate.

Bon Appetit.....Executive Chef Bernard Guillas and Chef de Cuisine Ron Oliver  
The Marine Room, La Jolla

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