

This Fruit Tart Is My Favorite Make-Ahead Dessert for Any Occasion

Velvety vanilla pastry cream



OVEN
375°F

TIME
30 min

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INGREDIENTS

Tart Shell:

- 1... cups all-purpose flour
- ... cup powdered sugar
- % cup (1 stick) cold unsalted butter, cubed
- 1-2 tablespoons cold water

Pastry Cream:

- 1 cup whole milk
- 1 teaspoon vanilla extract
- 3 egg yolks
- ... cup granulated sugar
- 2 tablespoons cornstarch
- 1 tablespoon butter

Toppings:

- Sliced strawberries
- Kiwi slices
- Mango chunks
- Blackberries

Optional glaze: 2 tablespoons apricot jam + 1 teaspoon water

DIRECTIONS

- ? Step 1: Make the Tart Shell: In a bowl, combine:
- Flour
- Powdered sugar
- Cold butter
- Use a pastry cutter or your fingertips to work butter into the flour until the mixture resembles coarse crumbs.
- Add cold water 1 tablespoon at a time, just until dough comes together.
- Form into a disk, wrap, and chill for 30 minutes.
- Roll out the dough and press into a 9-inch tart pan. Prick the base with a fork.
- Bake at 375°F (190°C) for 25 minutes, or until golden. Let cool completely.
- ? Step 2: Make the Pastry Cream: In a saucepan, heat milk and vanilla just until steaming.
- In a bowl, whisk together:
- Egg yolks
- Sugar
- Cornstarch
- Slowly pour in the warm milk, whisking constantly. Return mixture to saucepan.
- Cook over medium heat, whisking constantly, until thickened (about 3-4 minutes).
- Remove from heat, stir in butter, and let cool. Chill until set.
- ? Step 3: Assemble the Tart: Once the tart shell and pastry cream are both cool:
- Spread the pastry cream into the shell in an even

layer.

20. Top with sliced fresh fruit, arranging in circles or a pattern of your choice.
21. ? Step 4: Optional Glaze: In a small bowl, mix apricot jam with a splash of water. Microwave for 10-15 seconds to thin it out.
22. Brush lightly over fruit for a glossy finish.
23. ? Step 5: Chill and Serve: Refrigerate the tart for at least 1 hour to set.
24. Slice and serve cold for a refreshing, bakery-worthy treat.

SWAPS & NOTES

Dough tip: If your dough is too crumbly, add water ½ tablespoon at a time.

Dairy-free: Use plant-based milk and butter substitutes.

Fruit flexibility: Use any combo-blueberries, grapes, raspberries, or peaches.

Glaze tip: Skip for a more natural look, or use a simple syrup brush instead of jam.

TIPS FOR SUCCESS

Chill that dough: It makes rolling easier and prevents shrinking.

Use ripe fruit: You want vibrant color and juicy sweetness.

Make ahead: Bake the shell and prep the cream up to a day in advance.

Wipe between cuts for best presentation.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/this-fruit-tart-is-my-favorite-make-ahead-dessert-for-any-occasion/>