

SONOMA VALLEY PORTWORKS

Nutty Toffee Tart

2 cups all-purpose flour	3 Tbs. sugar
¾ cup butter or margarine cut into chunks	2 egg yolks
1 ½ cups whipping cream	1 ½ cups sugar
½ tsp. grated orange peel	¼ tsp. salt
2 cups (6 oz.) sliced almonds	¼ tsp. almond extract

Pastry:

With your fingers, rub 2 cups all-purpose flour and 3 Tbs. sugar with ¾ cup butter or margarine, cut in chunks, until mixture is evenly mixed (or whirl in a food processor). With a fork, stir in 2 egg yolks until dough holds together in a ball.

Press dough evenly over bottom and sides of an 11-12 inch fluted tart pan with removable bottom. Bake in a 325 degree oven for 10 minutes; color will be very pale. Use hot or cold.

Filling:

In a 2-3 quart pan, combine whipping cream, sugar, orange peel and salt. Bring to a boil over high heat, stirring often. Remove from heat and stir in almonds and extract; pour nut mixture into press-in pastry. Bake in a 375 degree oven until lightly browned, about 35 minutes for a 12-inch tart, 40 minutes for an 11-inch tart.

Set tart on a wire rack and let stand until just warm to touch. For easier serving, remove pan rim and slide a long, slender spatula between crust and pan bottom to free pastry from pan; leave tart on pan for support. Cool to room temperature. (You can make the tart as much as a day ahead.) Cut in slender wedges to serve. Makes 10-12 servings.

Variation:

Hazelnut Toffee Tart:

Follow directions for preparing the Almond Toffee Tart, omitting the almond extract and using 2 cups (about 8 oz.) whole or large pieces of lightly toasted hazelnuts instead of almonds.

*Thanks to Judy Baker of Sonoma, California, for sharing this recipe with us after tasting DUET and MADURO at the Red and White Ball on the Sonoma Plaza.
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