

Huckleberry Brown Butter Tarts

<http://userealbutter.com/2015/10/08/huckleberry-brown-butter-tarts-recipe/>
from *Dessert First*

crust

2 cups (250 g) all-purpose flour
1 tsp salt
1 tbsp granulated sugar
1 cup (8 oz. or 225 g) unsalted butter, very cold and cut into 1-inch pieces
1/2 cup (120 ml) ice water
1 tsp lemon juice

filling

1/2 cup (4 oz. or 115 g) unsalted butter
2 large eggs
1/2 cup (100 g) granulated sugar
1/2 tsp vanilla bean paste (or seeds scraped from 1/2 vanilla bean or 1/2 tsp vanilla extract)
1/2 tsp salt
1/4 cup (30 g) all-purpose flour
12 oz. (about 2 1/2 cups) fresh huckleberries
1 tbsp lemon zest, grated

Prepare the dough: Place the flour, 1 teaspoon salt, 1 tablespoon of granulated sugar, and 1 cup of cold butter pieces in a food processor fitted with the metal blade. Pulse until the lumps in the mixture resemble small peas. Combine the ice water and lemon juice in a vessel. Pour a little ice water at a time into the flour mixture while pulsing the dough to incorporate the liquid. Stop when the dough just starts to come together. Divide the dough into halves, wrap in plastic and chill in the refrigerator for at least 30 minutes.

Make the crusts: Roll the dough to 1/4-inch thickness on a lightly floured work surface. Cut out six 6-inch circles from the dough. Line six 4-inch diameter by 2-inch high tart tins (with removable bottoms) with the dough circles. [If you aren't planning a crust topping that requires a continuous sheet of dough like me, then you can roll out both rounds of dough to get your crust circles, and use the leftover scraps for your topping shapes. This reduces the need to recombine scraps and re-roll the dough.] Prick (dock) the bottoms of the crusts with a fork several times. Place the tins in the refrigerator for 20 minutes. Cut the rest of the dough into desired shapes for the topping and refrigerate.

Brown the butter: Melt the butter in a small saucepan over medium-high heat. When the butter is melted and begins to foam, gently swirl or stir the butter. As the solids begin to brown (this takes a few minutes), continue to stir. You don't HAVE to stir, but I found it helped keeping the solids from burning (and sticking) to the bottom of my pan. When the solids have browned and the butter takes on a golden color and starts to smell nutty, remove from heat.

Make the batter: In a medium bowl, whisk the eggs, 1/2 cup granulated sugar, 1/2 teaspoon vanilla bean paste (or whatever you're using), and 1/2 teaspoon salt together until foamy. Sprinkle the flour over the mixture and gently fold in until incorporated. Whisk in the brown butter.

Make the tarts: Preheat oven to 350°F. Line each tart dough with parchment paper and fill with pie weights (I used dried beans). Bake for 15 minutes. Remove from oven and let cool. Remove the pie weights and parchment paper. Leave the oven on. Toss the huckleberries with the lemon zest. Divvy up the huckleberries among the tarts. Pour the batter over the berries until the berries are just covered. Distribute your pastry cut-outs over the tops of the tarts. Bake 25 minutes until the tops are browned. Remove from oven and let cool completely before removing from pans (you may need to loosen the edges with the tip of a sharp knife if the filling bubbled over the crust). Makes six 4-inch tarts. Should keep for up to 2 days in an airtight container.