



Grape Tart

3 1/2 cups seedless red and green grapes
1 stick unsalted butter, melted
3 tablespoons granulated sugar
1/4 teaspoon fine salt
1 1/4 cups all-purpose flour, plus more as needed
Pastry Cream (Recipe follows)
powdered sugar

Directions:

1. Preheat oven to 350 degrees.
2. In a bowl combine sugar, salt and butter and stir until evenly incorporated. Add the measured flour and mix by hand until just combined and a soft dough forms.
3. Press dough onto bottom and 1 inch up sides of a 9 In. tart pan (spring form pan recommended). Let rest for 20 in a cool place or the fridge then perforate dough with a fork and bake until golden brown, about 25 minutes. Cool crust.
4. Spread pastry cream evenly in crust and arrange grapes on top and slightly press into cream.
5. Chill at least 2 hours. Dust with confectioners sugar.

Great for a nice light dessert and very eye pleasing. You guest will be blown away bu its beauty and great taste.