

## Fruit & Greek Yogurt Tart

### Ingredients

Pre-rolled 9" pie shell or one recipe for Flaky Pie Dough  
(see note below)

3 eggs

3/4 cup plus 2 tablespoons sugar

2 tablespoons pure vanilla extract

2 cups plain (unflavored) Greek low-fat yogurt

1/2 cup unbleached all-purpose flour

1 1/2 cups fresh seasonal fruit

1/3 cup sliced raw almonds

1 tablespoon powdered sugar

### Preparation

Makes a 9-inch tart

1. Preheat oven to 400°F. Locate a 9" glass pie pan, aluminum pie tin or 2" fluted tart pan.
2. Place chilled pie shell into the pan, line it with parchment paper, and weight with rice or baking beans. Bake for 30 minutes or until shell is golden brown. Remove rice or beans and set aside. Reduce oven temperature to 325°F.
3. In the bowl of a stand mixer place the eggs, sugar and vanilla. With a whisk attachment on medium speed, whip for 3 to 5 minutes or until the mixture becomes light in color and texture.
4. With the mixer on low speed add in the yogurt. Lower the bowl and scrape down the sides to make sure it is well combined. With the mixer on low speed add the flour gradually to avoid forming lumps. Scrape bowl again to ensure everything is well combined.
5. Pour prepared custard into the pre-baked shell leaving a 1/4-inch border at the edge of the crust. This is to prevent the custard from spilling over the edge when the fruit is added. Scatter berries or sliced fresh fruit over the top of the tart and sprinkle sliced almonds around the edge of the tart.



6. Place the tart on the center rack of the oven and bake for approximately 1 hour, or until the tart is set in the center. Check the tart at 30 minutes and rotate for even baking.
7. Remove the tart from the oven and set aside to cool for 1 hour or chill in the refrigerator before serving. Dust with powdered sugar for presentation.

**Note:** For an absolutely delicious, foolproof pie crust, use our Flaky Pie Dough recipe found on page 124 of our "More from Macrina" cookbook, then proceed as follows: Place two-thirds of the prepared dough on a floured work surface and begin rolling out the pie dough to 1/8-inch thickness, creating a 15-inch circle (save remaining dough for other uses). Fold pie dough in half and lift into the baking pan, allowing for a 2-inch border beyond the rim. To create the pie rim, fold the pie dough border up and into itself, overlapping with the cut edge visible to the inside of the tart, making a 1/2-inch standing crust. Crimp the edge all around the pie pan and then chill in freezer for 20 minutes. Continue following instructions in Step 2.