

German Fruit Tart



200g butter
200g sugar
3 eggs
225g flour
½ tsp baking powder
◇
500ml milk
30g corn starch
50g sugar
1 tbsp vanilla extract
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3 tbsp strawberry jam
500g strawberries
8g potato starch
30g sugar
250ml fruit juice, or
water w/ fruit syrup

Preheat oven to 360°F.

Whip sugar with softened butter and add eggs one at a time. Then fold in flour and baking powder.

Transfer dough to a well-greased 11" cheese-cake baking pan. Bake for 25 to 35 minutes or until fully set and golden brown.

Combine custard ingredients and stir while bringing to a boil. Let cool to room temperature.

Let cake rest on a cooling rack for about 30min. Coat with strawberry jam and custard. Arrange fresh strawberries on custard.

Combine fruit juice with starch and sugar, and bring to a boil. Let cool for about a minute. Then apply glaze to fruits.

Refrigerate for at least 30min or until glaze has set.

Dough may be prepared and baked a day in advance. Wrap in aluminum foil and store at room temperature.

Substitute other seasonal or canned fruits as available: berries, banana, canned peaches or mandarin oranges, and grapes are all traditional.

If custard is omitted from the recipe, serve with whipped cream instead.