

## Cherry Almond Tart

Toasted almond crust:

8 tablespoons unsalted butter (1 stick)  
½ cup of toasted almonds  
1 ⅓ cups all-purpose flour  
¼ cup granulated sugar  
¼ teaspoon salt  
¼ teaspoon vanilla extract  
¼ teaspoon almond extract

Toast the almonds in a 325° oven for 10 minutes and cool. While the almonds are toasting, melt the butter. In a food processor bowl add the toasted cooled almonds and the sugar. Process until they are coarse but not paste. Add the flour and salt, and pulse to combine. Add this mixture to a medium bowl and toss in both extracts and the melted, cooled butter along with one tablespoon of cold water. Using a wooden spoon or your hands, combine the mixture until it starts to form a ball. Press the dough into a 9" tart pan, making sure you get it into all the edges with a consistent thickness. Chill for at least one hour or overnight.

### **Preheat oven to 350°**

Using a fork, prick the bottom and edges of the crust. Lay a large piece of parchment paper over the top of the crust and fill with pie weights, beans, or rice over the entire bottom of the crust. Bake for 20 minutes or until lightly golden. Cool completely before taking out the weights. Once cool, fill the tart with the cherry compote (recipe below); use a spatula to push the mixture around gently so that it covers the bottom of the tart shell completely and is level. Bake for one hour. Serve with ice cream or crème fraiche.

Cherry Compote:

2 ½ lbs. pitted sweet cherries  
1 vanilla bean pod  
½ cup sugar  
1 tablespoon brandy  
1 tablespoon cornstarch

In a small bowl add the cornstarch and 1 tablespoon of water; mix to combine and set aside.

Scrape the seeds and pulp from the vanilla bean and add them to a large heavy-bottomed sauté pan along with the pod, the sugar, and ¼ cup of water. Cook over medium heat without stirring. Once it starts to darken, swirl the pan until the color is an even copper color. When the caramel is all the same color add the cherries and the brandy and swirl the pan again. The caramel will seize up like a candied apple, but it will melt again once the cherries warm up. Cook for about 4-5 minutes until the fruit starts to soften. Drain the cherries and add the liquid back into the pan. Whisk in the cornstarch mixture and bring to a boil. Cook until it starts to thicken. Add this mixture to the cherries, combine and let the compote cool.