

## White Chocolate-Blackberry Tart

### Sweet Poppyseed Pastry

3/4 cup (1 1/2 sticks) cold unsalted butter, cubed  
1/3 cup granulated sugar  
zest of one lime  
2 egg yolks  
big pinch kosher salt  
2 cups all purpose flour  
1 tablespoon cold water  
1 tablespoon plus 1 teaspoon poppy seeds

In the bowl of a stand mixer fitted with the paddle attachment, toss together the butter, sugar, and lime zest. Cream together until, well, creamy. Add egg yolks and salt and beat on medium speed until combined. Reduce speed to low and slowly add the flour and poppy seeds. Add the water and mix until it comes together as a dough and the seeds are well dispersed. Form the dough into a disc, wrap in plastic wrap, and refrigerate for at least an hour.

(The use of the creaming method with cold butter is one I've picked up from Johnny Iuzzini's [Sugar Rush](#), which is also where I got the basic proportions for this pastry before I jazzed it up, and where I got the recipe for the blackberry pastry cream, which is coming up. Johnny does not have you add the zest during the creaming but I like to because I think it helps imbue the butter with that zesty flavor. Not that the zest of one lime really imparts much, but I'm using the juice in the curd later and I thought I might as well throw it in.)

Near the end of the chilling time, preheat the oven to 350F. Lay out some plastic wrap to roll your dough on; you could use flour but I prefer not to compromise flavor, texture, and color the way additional flour can. Unwrap your dough and place it on the plastic wrap, cover it in more plastic, and roll large enough to fit your tart tin. (The plastic wrap also makes it super easy to move the dough to the tin; just peel off the top layer, and invert your dough onto the tin, then peel the plastic off.

Once you've fitted it into the tin, pricked the bottom all over with a fork to prevent puffing, and trimmed the edges (I use the trimmings to create a tester cookie which I bake during this next step so I'll know my pastry will taste good before serving the tart), pop it in the freezer for about fifteen minutes. Once it's chilled and rested a little bit, bake at 350 for 20-30 minutes until the edges are a nice golden brown and the pastry looks dry all over.

While it's baking, make the ganache:

### White Chocolate Ganache

1 cup white chocolate chips  
1 tablespoon unsalted butter  
1/4 cup half and half

Melt all the ingredients together. You can use a double boiler, put it straight in a pot, or do what I do and use the microwave, heating it in twenty second increments and stirring frequently, watching so it doesn't overheat, which is the death of all chocolates.

Once the pastry's out of the oven and has cooled a little but not necessarily all the way, pour in the ganache. ALLOW THIS TO COOL COMPLETELY BEFORE MOVING ON TO THE PASTRY CREAM.

### **Blackberry Pastry Cream**

1 1/2 pounds fresh ripe blackberries  
Juice of 1 lime  
7 tablespoons sugar  
4 tablespoons cornstarch  
1 large egg  
2 tablespoons cold unsalted butter, diced

Put the blackberries in a blender and puree until just liquefied (you don't want to overdo this because the seeds will be bitter if pulverized). Strain through a fine mesh strainer and measure out 2 cups of puree; discard the pulp.

In a medium saucepan, combine blackberry puree, lime juice, and half the sugar. Heat over medium/medium-high heat for about three minutes, until steaming but not boiling. When the puree is hot, whisk the remaining sugar into the egg until pale and fluffy. Whisk in the cornstarch.

Very slowly add a little bit of the hot puree to the egg mixture, whisking like the dickens. Add a little more and a little more, always beating the heck out of it so it doesn't turn into scrambled eggs. Once about half the puree is in the egg mixture, scrape all the egg mixture back into the pot and cook everything at medium-ish heat, stirring constantly with a wooden spoon or rubber spatula until it boils. Once it boils, cook about two minutes more, being careful not to let it overheat and separate (it's like playing chicken—how brave are you?). It will be nice and thick and glossy. Remove from heat and beat in butter until smooth.

Strain your pastry cream through a fine-mesh sieve (it's really thick so this will take some elbow grease—or wrist grease, rather) into a medium bowl, then begin cooling the mixture in an ice bath (put ice in a larger bowl, set this bowl on the ice, and stir periodically). Once it's about room temperature, carefully pour it over the cold pastry and ganache (any hotter and the ganache will start to melt and displace, creating a less than attractive finish and uneven layers).