



White Chocolate Fruit Tart

Ingredients:

- Pastry for one 9-inch pie shell
- $\frac{1}{4}$ cup apricot jam, melted
- $\frac{1}{3}$ cup sugar
- $\frac{1}{3}$ cup all-purpose flour
- 1 cup milk
- 3 egg yolks
- 1 (6 oz.) pkg. (3 foil-wrapped bars) white chocolate baking bars, broken up
- 1 teaspoon vanilla extract
- 2 kiwifruit, peeled and sliced
- White Chocolate Leaves (recipe follows) -- optional
- 1 cup raspberries

Directions:

- Preheat oven to 425°.
- On lightly-floured board, roll pastry into 11-inch circle.
- Line 9-inch removable bottom tart pan with pastry; trim edges. With fork, prick pastry in several places.
- Bake 10 to 12 minutes until crust is lightly browned. Cool.
- Brush tart shell with apricot jam; set aside.
- In medium saucepan, combine sugar and flour; gradually whisk in milk and egg yolks. *Bring to a boil* over medium heat, whisking constantly. Reduce heat; cook, *whisking constantly*, for 3 minutes or until thickened and smooth.
- Remove from heat; stir in white chocolate baking bars and vanilla extract until smooth. Pour into tart shell; press plastic wrap directly on surface. Refrigerate until chilled, about 30 minutes.

- Remove tart from pan. Arrange kiwifruit slices in slightly overlapping circle around edge of tart. Arrange white chocolate leaves and raspberries in center. Store in refrigerator.

White Chocolate Leaves:

Makes about 6 large leaves

- Wash and *dry very well* about 6 non-toxic leaves, such as lemon leaves, grape leaves, rose leaves, violet leaves or nasturtium leaves;* set aside.
- Melt 4 oz. white baking bars or white chocolate baking pieces.
- Onto the back side of each leaf, spoon or brush melted white chocolate mixture about 1/16-inch thick. If mixture runs over edge of leaf, wipe off edge of leaf with fingertip. Place coated leaves on plate or cookie sheet; refrigerate about 30 minutes or until firm.
- Gently peel leaf from firm white chocolate mixture. Arrange leaves on dessert.

Notes:

**These non-toxic leaves are available in florist shops.*

Yield: 6-8 servings