

Teeny Fruit and Jam Tartelettes



- *Sweet Short Pastry*
- *Jam of choice (I used seedless raspberry jam and quince jam)*
- *Fruit of choice, sliced or chopped if large: I used wineberries with the raspberry jam; and finely sliced canned (poached will do) pears with the quince jam.*

Exact quantities will depend on your pans' size and depth. I used 1 pound of Sweet Short Pastry to make over 3 dozen small tartelettes.

1. Divide the dough in halves (it's easier roll). On a lightly floured surface, roll out the dough (I do this between 2 sheets of parchment paper, no need to flour the paper in this case). Cut the dough in shapes to fit the tartelette pans. Carefully and delicately press the dough inside the pan (no need to butter), and cut out excess pastry with a pastry cutter or kitchen scissors. Roll the excess pastry trimmings back into a ball, and roll out again. Continue to do this until you have no more dough (By the way, excess dough can be frozen for a later use). Put all your tartelettes in a rimmed cookie sheet. If you use two cookies sheets, make sure to rotate them mid-way through baking.
2. Preheat your oven to 425 F (215 C). Spread a little jam at the bottom of each tartelette, to a depth of about half the tartelette's height. Arrange your fruit on top, artistically if you can...
3. Bake for 20 minutes or until the pastry turns golden.
4. Let cool until able to handle, and use a pointed knife blade to gently pop each tartelette out of its mold.
5. Let cool a little further to eat.

For 1 pound of **Sweet Short Crust Pastry** (enough for 2 9-inch tarts)

- *90 g (3 oz/ 1/3 cup) sugar*
- *125 g (4 oz/1 stick) unsalted butter, very much softened to room temperature*
- *1 large egg*
- *250 g (8 oz/ 2 cups) all purpose flour*
- *1 large pinch of salt (omit if using salted butter)*

1. Using a hand-held beater or in the bowl of a standing mixer, cream the sugar and butter together until pale colored and fluffy, a couple of minutes. Add the egg and continue beating for about 30 seconds. Add the flour and salt, if using, and continue to mix until the dough is smooth.
2. Flour a work surface. Knead pastry, pushing with the palm of the hand as if to flatten it, and then folding it back together to reform it. Continue to do this until the dough is smooth, elastic and no longer sticky, about 5 minutes.
3. Put the dough in a bowl, cover with a clean wet (and wrung out) dish towel, and refrigerate for 2 hours up to 3 days. If storing for more than 2 hours, wrap the dough in plastic wrap, or in a plastic bag to avoid its surface drying it out, and take out of the fridge an hour or so before using so the dough is easier to handle.

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