

Foodnity Recipes

Classic Fruit Tarts

Buttery crusts topped with fresh fruit—simple, elegant, and perfect for any occasion.

30 min Prep time	**20 min** Cook time	**50 min** Total time
8 Servings	**Easy** Difficulty	**French** Cuisine

Ingredients

Crust

- [ ] 1 ½ cups all-purpose flour
- [ ] ¼ cup fine sugar
- [ ] ¼ tsp salt
- [ ] ¾ cup cold unsalted butter, cubed
- [ ] 1 egg yolk
- [ ] 2-3 tbsp ice-water

Fruit Topping

- [ ] 2 cups mixed fresh fruit (berries, sliced peaches, kiwi)
- [ ] 2 tbsp apricot jam
- [ ] 1 tsp lemon juice
- [ ] Optional: fresh mint leaves for garnish

Instructions

1. In a bowl, whisk flour, sugar, and salt; add cold butter and cut it in until the mixture resembles coarse crumbs.
2. Stir in the egg yolk and ice-water just until the dough comes together; shape into a disk, wrap, and chill for 30 minutes.
3. Preheat oven to 375°F (190°C). Roll the dough on a lightly floured surface and fit into a 9-inch tart pan; prick the base with a fork.
4. Bake the crust for 12-15 minutes, until lightly golden. Remove and let cool slightly.
5. While the crust cools, gently warm apricot jam with lemon juice to make a glaze. Brush the crust, arrange fresh fruit artfully, then brush the fruit with the warm glaze.

Nutrition per serving

260 kcal	3 g	32 g	12 g
Calories	Protein	Carbs	Fat

Tips & notes

- If using very juicy fruit, pat them dry before arranging on the tart.
- The glaze can be swapped for a light honey-citrus drizzle for a different flavor profile.
- Allow the tart to rest for 10 minutes after glazing so the fruit sets.