

Grapefruit and Pistachio Tart

Bon Appetit: Delicious Paris, May 2001, pp. 178-179.

Serves: 8

Crust

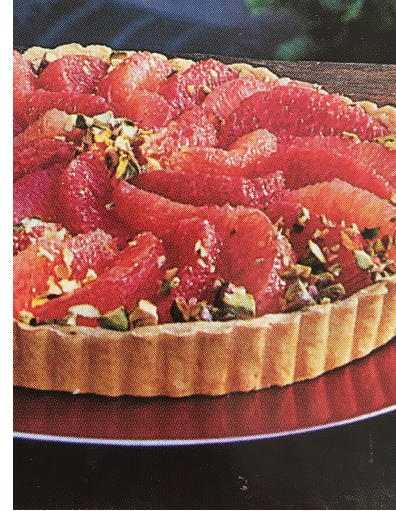
1 cup all purpose flour
5 tablespoons powdered sugar
¼ teaspoon salt
½ cup (1 stick) chilled unsalted butter, diced

Filling

¾ cup sugar
½ cup chopped shelled natural pistachios (about 2 ounces)
1/3 cup balanced slivered almonds (about 1 ½ ounces)
2 tablespoons all purpose flour
½ cup (1 stick) unsalted butter, room temperature
2 tablespoons whipping cream
1 egg
½ teaspoon vanilla extract

4 red grapefruit
1-tablespoon red currant jelly

Additional chopped shelled natural pistachios



1. For the crust:

Position rack in lowest third of oven and preheat to 357F. Mix flour, sugar and salt in processor. Add butter. Using on/off turns, process until moist clumps form. Press dough onto bottom and up sides of 9-inch diameter tart pan with removable bottom. Pierce all over with fork. Freeze 15 minutes. Bake crust until golden, pressing down with back of fork if crust bubbles, about 20 minutes. Transfer crust to rack and cool. Maintain oven temperature.

2. For filling:

Finely grind ½ cup sugar, ½ cup pistachios, almonds and flour in a processor. Add butter, cream, egg and vanilla; process until blended. Pour filling into crust. Bake until filling is set, about 25 minutes. Transfer to rack and cool. (Can be made 1 day ahead. Cover and let stand at room temperature).

3. Cut peel and white pith from grapefruit. Working over bowl, cut between membranes to release segments. Squeeze membranes over bowl to extract juice. Place segments on paper towels to drain. Transfer 2 tablespoons grapefruit juice to heavy small saucepan. Add remaining ¼ cup sugar and stir over low heat until sugar dissolves. Increase heat and boil 1 minute. Mix in currant jelly. Cool glaze.

4. Arrange grapefruit segments decoratively atop tart. Brush grapefruit with glaze. Sprinkle border of tart with additional pistachios. (Can be made 2 hours ahead. Let stand at room temperature.