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a refined strawberry tart

with PDO huile d'olive d'Aix-en-Provence

For 6-8 servings:

For the pastry:
- *2 egg yolks*
- *80 g sugar*
- *1 sachet baking powder*
- *1/4 teaspoon vanilla powder*
- *50 g soft butter*
- *70 g **PDO huile d'olive d'Aix-en-Provence***
- *190 g flour*

For the crushed olives:
- *50 g **PDO olives noires de Nyons** (black olives)*
- *20 g almonds*

For the crème pâtissière:
- *400 g milk*
- *3 egg yolks*
- *150 g sugar*
- *1 vanilla pod*
- *18 g **PDO huile d'olive de Nyons***
- *50 g cornflour*
- *125g strawberries*

Preparation: 30 min
Cooking: 10 min
Resting time: 1h30

Prepare the crushed olives: rinse the olives with clean water several times, pit them and slice them into rings. Place the olives on a baking tray lined with baking paper and bake for 15 to 20 min at 180°C. 3 to 4 min before the end of the baking time, add the roughly chopped almonds. Leave to cool down, then blend the whole so as to get a coarse powder.
Prepare the shortcrust pastry: whisk the egg yolks with the sugar in a large bowl until the mixture whitens.Add the butter and the olive oil and mix until a smooth mixture is obtained, then add the flour, vanilla powder, baking powder and salt. Mix so as to form a smooth pastry. Wrap it in cling film and store it in the fridge for 1h.
Preheat the oven to 180°C. Roll out the pastry between 2 baking paper sheets. Cut out using a tart ring, prick with a fork, weigh down with baking beans, then bake for 15 min. Let it cool down.
Prepare the crème pâtissière: split the vanilla pod in two, lengthways, scrape it and put both the vanilla and the pod in the milk. In a saucepan, bring the milk to the boil, with half of the sugar. In a mixing bowl, mix the egg yolks with the remaining sugar and the cornflour. Mix them well. When the milk boils, remove the vanilla pod and pour part of it in the mixing bowl, mix thoroughly and pour back the whole mixture in the saucepan. Bring back to the boil while stirring constantly with a whisk. Once the cream has thickened, add the olive oil. Whisk again. Pour the cream in another mixing bowl, cover with a cling film and store in the fridge.
Wash and hull the strawberries, then cut them in half. Put the crème pâtissière in a piping bag, then pipe large dots on the tart. Arrange the strawberries on top, finish by sprinkling over the crushed olives/ almonds.

What about the olive oil?

We advise you to use an intense-tasting PDO huile d'olive d'Aix-en-Provence for its aromas of fresh-cut grass and/or raw artichoke, sometimes rounded off with notes of walnut, fresh hazelnut and red berries. You can also use one of these PDO olive oils: Vallée des Baux-de-Provence, Nîmes, Haute-Provence, Corse - Oliu di Corsica or Provence.

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