



Ingredients:

130 g butter at room temperature (1/2 cup and 1 tsp)

Blueberry Tart (Tarta z jagodami)

½ tsp salt

3 tbsp whole milk at room temperature (35 ml)

1 and ¼ cup flour (175 grams)

½ tsp caster sugar

1 egg yolk

Fruit filling:

about 400g fresh blueberries (between 2-3 cups)

½ cup powdered sugar (60 g)

Directions:

In a large bowl, mix all ingredients and knead to smooth the dough. Shape into a ball and wrap in plastic foil, refrigerate for at least 2 hours.

Transfer the dough onto buttered and flowered round tart pan (10-inch). Push it into the button with your fingers, spreading to cover bottom and sides.

Pre-heat oven to 350°F.

Washed blueberries mix with powdered sugar (and optional - sprinkle with potato flour) and spread on the dough.

Bake for about 30 minutes. The crust should be light brown.

Allow to cool for at least two hours.

When ready to serve, top the tart with powdered sugar.

Enjoy :) Smacznego!





