

Torta di Suisine con Mandorle *Plum Tart*

A dessert guaranteed to provoke extravagant praise, such as “This is the best tart I’ve ever tasted.” It’s equally as good with pears. This was inspired by a recipe in *Rogers Gray Italian Country Cook Book: The River Café* by Ruth Rogers and Rose Gray.

Makes 1 tart

Pastry

1/2 pound very cold butter, cut into pieces

2 1/2 cups sifted flour

1/8 teaspoon salt

1 1/4 cups powdered sugar

3 large yolks, beaten

Filling

3/4 pound butter

1 1/2 cups fine sugar

1 teaspoon vanilla

2 cups almonds, pulverized to fine powder in food processor

3 whole eggs

7 ripe but firm plums, pitted and halved

First prepare the pastry: By hand or in a food processor, mix the butter, flour, and salt until crumbly; then mix in the powdered sugar, then the yolks. When well combined and adhering together, roll it into a ball and chill thoroughly, about half an hour.

Preheat the oven to 400 degrees F. Remove the dough from the refrigerator. Slice it into pieces and press it into a large glass pie plate or a 12- to 14-inch tart pan. Chill about 10 minutes, then prick the pastry dough all over and bake it in a hot oven until slightly toasty, about 10 minutes. Lower the oven to 350 degrees F.

For the filling, cream the butter and sugar until fluffy, add vanilla, mix with ground almonds, then add eggs one at a time, beating well.

Arrange the plums over the baked pastry shell, pour the filling over them, and bake until set, about 30 minutes.

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