

OLD-FASHIONED PLUM TART

Cooking Times & Servings

- **Prep Time:** 30 minutes
 - **Resting Time:** 30 minutes
 - **Bake Time:** 40–45 minutes
 - **Total Time:** About 1 hour 45 minutes
 - **Servings:** 6–8
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Ingredients

For the Shortcrust Pastry

- 7 tbsp unsalted butter, cold and cubed
- $\frac{1}{4}$ cup granulated sugar
- 1 large egg
- $1\frac{2}{3}$ cups all-purpose flour
- 1 tsp vanilla extract (*or vanilla sugar*)
- A pinch of fine salt

For the Filling

- 15–20 medium plums, halved and pitted
 - $\frac{1}{2}$ cup whole milk
 - 3 large eggs
 - $\frac{3}{4}$ cup granulated sugar
 - $\frac{1}{4}$ cup semolina flour
 - 3 tbsp all-purpose flour
 - A pinch of salt
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Instructions

1. Prepare the Plums

Since plums vary in size, start by halving them and arranging them in your pan to check quantity. A 10-inch pan fits about **15 medium plums**, halved.

2. Make the Shortcrust Pastry

In a bowl, combine flour, sugar, salt, and cold butter. Add vanilla.

3. Form the Dough

Rub the butter into the dry ingredients until crumbly. Add the egg and mix just until the dough comes together.

4. Chill

Form into a disk, wrap, and refrigerate for **30 minutes**.

5. Prepare the Filling

In a bowl, whisk together eggs, sugar, and vanilla.

6. Add Remaining Ingredients

Mix in milk, semolina flour, all-purpose flour, and a pinch of salt.

7. Blend

Use a hand mixer or blender and beat for a few minutes until smooth.

8. Line the Pan

Roll out the chilled dough and place it in the pan, shaping the base and sides.

? *If it crumbles, don't worry!* Press pieces directly into the pan and shape with your hands—just like Nonna used to do.

9. Assemble

Pour the custard filling into the crust. Arrange plum halves **cut-side down** on top.

10. Bake

Preheat oven to **350°F (180°C)**.

Bake on the middle rack for **40–45 minutes**, until lightly golden.

Let cool completely, remove from the pan, and dust with powdered sugar.

Important: The filling will be soft when hot. As it cools, it will set into a creamy, cheesecake-like texture.