

Apricot & Goat Cheese Tart

In June, apricots orchards around Beaucaire are laden with sweet fruit begging to be picked. A simple summer tart made rich with the addition of goat cheese is a sweet indulgence. The 2015 Muscat de Beaumes-de-Venise from Domaine La Ligière smells like jasmine and has a refreshing lift that would be perfect with a slice of this tart.

For the dough:

3 cups all-purpose flour, plus additional
1 cup cold unsalted butter, cut into pieces
1 teaspoon salt
4-6 tablespoons ice-cold water

For the filling:

12 ounces Neufchâtel cheese
4 ounces goat cheese
4 tablespoons sugar, divided
2 eggs, lightly beaten
4-5 apricots, peeled, pitted, and sliced

Using a food processor, pulse together the flour, butter, and salt until the butter is about the size of small peas. Drizzle in the ice water a little at a time while pulsing, until the dough forms a loose ball. You may not need all of the

water. Turn the dough out onto a lightly floured surface and quickly form into a 1-inch-thick disk. Wrap with plastic wrap and refrigerate for 30 minutes.

Preheat the oven to 375 degrees Fahrenheit.

After 30 minutes, remove the dough from the refrigerator and place on a floured, flat surface. With a rolling pin, roll out the dough to a 1/4-inch thickness. Lift it into a 12-inch tart pan and gently press it in. Refrigerate for 10 minutes. Line the base of the pastry with parchment paper and fill the pan with pie weights or 1 pound of dry beans. Bake for 20 to 25 minutes, or until the edges are lightly browned. Remove the weights and paper and bake for another 15 minutes. Set aside to cool slightly before filling.

Reduce the oven temperature to 350 degrees.

In a small, deep bowl, beat the cheeses with an electric mixer until smooth. Add 3 tablespoons of the sugar and beat for about 2 minutes more. Add the eggs and blend well.

Pour the cheese mixture into the prepared crust. Arrange the sliced apricots in concentric circles on top of the tart, beginning in the center and leaving no spaces between the pieces of fruit. Sprinkle with the remaining tablespoon of sugar. Cover with foil and bake for 30 minutes. Uncover and bake for 15 more minutes, or until the center is set. Remove from the oven and let cool.

Refrigerate in the pan for at least 4 hours before removing, slicing, and serving.

