

Open Tart Of Strawberry Or Any Other Kind Of Preserve

Ingredients

Trimnings of puff-paste, any kind of jam.

Method

Butter a tart-pan of the shape shown in the engraving, roll out the paste to the thickness of 1/2 an inch, and line the pan with it; prick a few holes at the bottom with a fork, and bake the tart in a brisk oven from 10 to 15 minutes. Let the paste cool a little; then fill it with preserve, place a few stars or leaves on it, which have been previously cut out of the paste and baked, and the tart is ready for table. By making it in this manner, both the flavour and colour of the jam are preserved, which would otherwise be lost, were it baked in the oven on the paste; and, besides, so much jam is not required.

Source: Mrs Beeton's Book of Household Management (1861)

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