



## Field Berry Tart



### For 2 x 8-inch pies:

- 300g of *Au Pain Doré* pie dough
- 600 ml custard cream

### Fresh or frozen berries (about 2 cups):

- *Blueberries*
- *Raspberries*
- *Cranberries*

### Custard:

- 1 cup of milk (250 ml)
- 1 cup of 35% cream (250 ml)
- 3 whole eggs
- 50g sugar
- 40g cornstarch

### Preparation:

- Prepare the custard and set aside. Preheat oven to 315° F.
- Roll out the dough to ½ cm in thickness and put it in a pie plate.
- Garnish the base with wild berries. Pour the custard on top.
- Bake for 40 minutes.

And that's it. Bon appétit!