

# MEL'S PISTACHIO- RASPBERRY BROWN BUTTER TART

## INGREDIENTS

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- 1 cup (2 sticks) unsalted butter, cut into small pieces
- Baking spray for pan
- 2 3/4 cups confectioners' sugar
- 1 cup pistachio flour or 1 cup unsalted pistachios and 1 tablespoon unbleached all-purpose flour processed in a food processor
- 3/4 cup cake flour
- 1 teaspoon coarse salt
- 7 large egg whites (3/4 cup plus 2 tablespoons)
- 1 heaping cup fresh raspberries.
- 2 tablespoons demerara sugar
- Vanilla ice-cream or whipped cream to top.

## DIRECTIONS

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1. Melt butter in a small heavy-bottomed saucepan over medium heat. Continue cooking until light brown and nutty-smelling, about 6 minutes. Remove from heat and strain through a fine mesh sieve into a bowl. The brown bits need to be strained out.
2. Beat egg whites until stiff peaks form (a little cream of tartar makes the egg whites easier to form stiff peaks)
3. Sift together confectioners' sugar, pistachio flour (or pistachios and flour, processed in a food processor until fine), cake flour, and salt in a large bowl. Whisk in strained butter in a slow, steady stream. Fold in egg whites to combine. Cover bowl with plastic wrap and refrigerate until thickened, about 1 hour.
4. Preheat oven to 350 degrees. Generously spray a 9-inch fluted tart pan with a removable bottom with baking spray.
5. Pour chilled batter into prepared tart pan. Sprinkle raspberries over the top, keeping fruit 1/2 inch in from edge of pan. Sprinkle raspberries and batter with demerara sugar.
6. Place tart pan on a baking sheet and bake until edges of cake are dark golden brown and top is slightly springy to the touch, 1 hour 15 minutes to 1 hour 30 minutes. Transfer cake to a wire rack, remove outer ring of pan, and let cool; serve warm or at room temperature. This cake is best eaten the day it is made, but can be kept at room temperature, loosely covered with plastic wrap, up to 2 days.
7. I like to serve with a little bit of vanilla ice-cream.