

Banana & Browned Butter Tart

Serves 1 | Active Time: 40 minutes | Total Time: 3 hours

Swick

Chef's Notes

A banana tart like no other. This is a decadent yet simple way to end a meal. It is also a nice thing to bring to a dinner party or serve with afternoon tea.

Browned butter creates a delicious nutty flavor which when paired with fresh bananas makes this tart a winner. It is best served with just a dollop of whip cream and a sprinkling of icing sugar.

If you make the dough the night before, be sure to take it out of the refrigerator at least an hour ahead of time so that you can easily press it into the pan. Also, be sure to buy ripe bananas that are mostly yellow with only a slight tinge of green at the ends.

Making the Dough for the Crust

Mix butter, sugar, and salt in medium bowl with a hand mixer. Blend together for a minute or so.

Add the eggs yolks, vanilla extract and blend again. Add the flour and blend until the ingredients come together. Using your hands, form the dough into a ball. Wrap the dough in plastic wrap and then place into the refrigerator to chill for about 30 minutes to an hour.

Step 1: Making the Dough for the Crust

- 1/2 cup unsalted, room temperature butter
- 1/3 cup sugar
- 1/4 tsp table salt
- 2 large egg yolks
- 1/2 tsp vanilla extract
- 1 1/4 cups all-purpose flour

Baking the Crust

Once the dough has chilled, roll it out just a bit and then press into a 9" x 9" pan. Chill again for 30 minutes in the refrigerator to set. Once chilled, remove from the refrigerator and prick the tart shell with a fork. Line with aluminum foil, fill with dried beans and bake in a preheated oven at 325 degrees Fahrenheit for approximately 13 minutes. Remove the beans and foil and continue cooking for 23 – 25 minutes until golden brown. Let cool for at least 30 minutes.

Step 2: Baking the Crust

Assembling the Tart

Whisk together eggs yolks and sugar for about 1 minute until fluffy and a bit creamy.

Cut the vanilla bean in half and scrape out the seeds. Melt the butter over medium heat and add the vanilla bean and seeds, cinnamon stick and salt. Continue to stir until the butter turns golden brown. This gives the butter a 'nutty' flavor. This should take about 8 minutes. Remove the cinnamon stick and vanilla bean.

Quickly re-whisk the eggs. Then add a bit of the hot butter to temper the eggs. Be sure to whisk while slowly adding the butter. Then add the remaining butter. Next, add the flour and set aside.

Slice the bananas into about 1/4" -inch thick pieces and lay the slices one layer thick onto the pre-baked tart shell. Pour over the butter mixture and bake for approximately 35 minutes or until set. Let cool for about 30 minutes before serving. Dust with icing sugar and serve with whipped cream.

Step 3: Assembling the Tart

- 6 large egg yolks
- 3/4 cup sugar
- 3/4 cup unsalted butter
- 1 whole vanilla bean (not extract)
- 1 whole cinnamon stick
- 1/4 tsp table salt
- 1/2 cup all-purpose flour
- 3 bananas