Mini Pastry Tarts

Crust

1-1/2 cups unbleached flour

1/3 cup powdered sugar

1/4 teaspoon salt

1/2 cup butter, chilled

1 egg yolk

1 Tablespoon heavy cream

Pastry Cream

2-3/4 cups whole milk

2/3 cup sugar

1/4 cup cornstarch

1/8 teaspoon salt

4 egg yolks

2 tablespoons butter

1 teaspoon vanilla extract

Combine flour, salt and sugar in food processor.

Cut in butter until crumbly.

Combine egg yolk and cream and add to food processor.

Pulse until dough sticks together.

Roll dough into a log, wrap in plastic wrap and refrigerate 30 minutes.

Slice dough into 12 equal pieces.

Roll each piece between 2 pieces of plastic wrap to slightly larger than tart size.

Press dough into a tart mold sprayed with a cooking spray with flour.

Trim tops and freeze for at least 30 minutes.

Press a foil square into the bottom of each tart to keep it from puffing.

Bake 10 minutes at 400.  Remove foil and bake another 3-4 minutes.

Blend together milk, sugar, cornstarch, salt and egg yolks.

Pour into microwave safe bowl and microwave 3 minutes.

Whisk and microwave 3-4 more minutes, stirring every minute.

Add butter and vanilla and whisk until smooth.

Cover the top of the cream with plastic wrap and refrigerate at least 3 hours.

Fill each tart with cream.

Top with fresh fruit and brush with apricot preserves.