



Mini Brown Butter Peach Tarts



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Introduction

Mini Brown Butter Peach Tarts are the perfect combination of sweet and nutty flavors, showcasing ripe summer peaches nestled in a rich brown butter filling. These delightful tarts make for an elegant dessert or a delightful treat for any occasion. With a buttery shortbread crust and a luscious, slightly caramelized filling, each bite is a heavenly experience. Whether you're serving them at a dinner party or enjoying them with a cup of coffee, these tarts are sure to impress.

Detailed Ingredients with measures

For the Shortbread Crust:

- 1 cup all-purpose flour
- 1/4 cup granulated sugar
- 1/2 cup unsalted butter, cold and cubed
- 1/4 teaspoon salt

For the Brown Butter Filling:

- 1/2 cup unsalted butter
- 2 large eggs
- 3/4 cup granulated sugar
- 1 teaspoon vanilla extract
- 1/4 cup all-purpose flour
- 1/2 teaspoon baking powder
- 2-3 ripe peaches, thinly sliced

Prep Time

Prep Time: 20 minutes

Cook Time, Total Time, Yield

Cook Time: 45 minutes

Total Time: 1 hour 5 minutes

Yield: 6 mini tarts

These Mini Brown Butter Peach Tarts not only look stunning but are also incredibly easy to make, allowing you to whip up a dessert that is both impressive and delicious in no time. Enjoy the burst of flavors as you bite into these scrumptious little creations!



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Detailed Directions and Instructions

Prepare the Shortbread Crust

1. Preheat your oven to 350°F (175°C).
2. In a medium bowl, mix together the all-purpose flour, granulated sugar, and salt.
3. Add the cold, cubed unsalted butter to the dry ingredients.
4. Using a pastry cutter or your fingers, blend the mixture until it resembles coarse crumbs.
5. Press the crumb mixture evenly into the bottom and up the sides of mini tart pans.
6. Bake the crusts for 15 minutes or until they are lightly golden.
7. Remove from the oven and set aside to cool.

See also Southern Tea Cake Cookies

Make the Brown Butter Filling

1. In a small saucepan, melt the unsalted butter over medium heat.
2. Continue cooking the butter until it turns a deep golden brown and develops a nutty aroma, being careful not to burn it.
3. Once browned, remove the saucepan from heat and let the butter cool slightly.
4. In a mixing bowl, whisk together the large eggs, granulated sugar, vanilla extract, all-purpose flour, and baking powder until well combined.
5. Slowly pour the cooled brown butter into the egg mixture, whisking continuously until the mixture is smooth and homogenous.

Assemble the Tarts

1. Arrange the thinly sliced peaches in the baked tart shells.

2. Carefully pour the brown butter filling over the arranged peaches, filling each tart shell nearly to the top.
3. Bake the tarts for an additional 25-30 minutes, or until the filling is set and slightly golden on top.
4. Once baked, remove the tarts from the oven and let them cool before serving.

Notes

Storage

- Store any leftover tarts in an airtight container in the refrigerator for up to 3 days.

Serving Suggestion

- Serve the tarts warm or at room temperature, optionally topped with whipped cream or vanilla ice cream.

Peach Alternatives

- If peaches are out of season, you can substitute with other fruits like nectarines or plums for a similar tart experience.

Brown Butter Tips

- Keep a close eye on the butter while browning, as it can go from perfectly browned to burnt very quickly. Stir constantly for even cooking.



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Cook Techniques

Shortbread Crust Preparation

Make sure to use cold, cubed butter for the shortbread crust to achieve the best texture. Mixing the ingredients until they resemble coarse crumbs prevents overworking the dough, which can lead to a tough crust.

See also [Delicious Chilaquiles Recipe for Breakfast Lovers](#)

Brown Butter Technique

When browning the butter, keep a close eye on it and stir continuously to prevent burning. Look for a golden-brown color and a nutty aroma, which indicates it is perfectly browned.

Whisking Method

Whisk together the ingredients for the brown butter filling thoroughly to ensure even mixing. Gradually incorporating the cooled brown butter while whisking will help to maintain the emulsion of the ingredients.

Assembly of Tarts

Arrange the peach slices neatly in the tart shells for an appealing presentation. Pour the filling carefully to avoid disturbing the peach slices, ensuring a visually appealing layer of filling on top.

Baking Tips

Bake the tarts until the filling is set and lightly golden on top. Allowing them to cool completely before serving enhances the flavors and makes them easier to remove from the tart pans.

FAQ

Can I use other fruits instead of peaches?

Yes, you can substitute peaches with other fruits such as nectarines, plums, or apples, depending on your preference.

What should I do if my tart crust is too crumbly?

If your tart crust is crumbly, try adding a teaspoon or two of cold water to help bind the dough together better.

How can I tell if the brown butter is done?

The brown butter is done when it turns a deep golden color and emits a nutty aroma. Watch it closely to avoid burning.

How long can I store the mini tarts?

You can store the mini tarts in an airtight container in the refrigerator for up to three days. They are best enjoyed fresh but can be enjoyed cold or warmed slightly.

See also Pineapple Carrot Cake Bars with Cream Cheese Frosting

Is it necessary to cool the brown butter before adding it to the filling?

Yes, cooling the brown butter slightly helps prevent the eggs in the filling from scrambling when combined. It ensures a smooth and creamy texture.



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Conclusion

The Mini Brown Butter Peach Tarts are a delightful blend of flavors and textures, combining the nuttiness of brown butter with the sweetness of fresh peaches, all nestled in a crisp shortbread crust. These tarts make for a perfect dessert for any occasion, showcasing seasonal fruits while offering a unique twist on traditional tart recipes.

Peach and Raspberry Tarts

Combine the sweetness of peaches with tart raspberries for a burst of flavor. Layer sliced peaches and fresh raspberries in the crust before adding the brown butter filling.

Apple Cinnamon Mini Tarts

Substitute peaches with thinly sliced apples and add a sprinkle of cinnamon to the filling for a cozy, fall-inspired dessert.

Mixed Berry Shortbread Tarts

Use a combination of berries—strawberries, blueberries, and blackberries—for a vibrant and colorful tart that celebrates summer.

Pear and Ginger Tarts

Swap out the peaches for ripe pears and add some grated fresh ginger to the filling for a warming, aromatic dessert.

Chocolate Hazelnut Tarts

Replace the fruit with a chocolate hazelnut spread in the tart shell, and top with chopped hazelnuts for a rich, indulgent treat.

Caramelized Banana Tarts

Caramelize sliced bananas in a bit of butter and brown sugar, then layer them in the tart before adding the brown butter filling for a decadent twist.



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