

Blackberry Curd with Blackberry Tea and Lemon Zest in a Hazelnut Tea Crust

3 C blackberries (fresh or frozen)
1 C granulated sugar
1/4 C lemon juice (freshly squeezed)
1 T lemon zest

4 lg egg yolks
1/2 C unsalted butter, cubed
2 T [Blackberry](#) tea leaves

PREPARE THE BLACKBERRIES:

In a medium saucepan, combine the blackberries and lemon juice. Cook over medium heat until the blackberries break down and release their juices, about 5-10 minutes.

Use a fine mesh sieve to strain the blackberry mixture into a bowl, pressing down to extract as much juice as possible. Discard the seeds and pulp.

INFUSE THE TEA:

While the blackberry mixture is still warm, add the blackberry tea leaves. Let it steep for about 10 minutes, then strain the mixture again to remove the tea leaves.

COOK THE CURD:

Return the strained blackberry juice to the saucepan. Add the sugar, lemon zest, and egg yolks, whisking to combine.

Cook over medium-low heat, stirring constantly, until the mixture thickens and coats the back of a spoon, about 10-15 minutes. Do not let it boil.

ADD THE BUTTER:

Remove the saucepan from heat and stir in the cubed butter until fully melted and incorporated.

COOL AND STORE:

Pour the curd into a clean jar or container. Let it cool to room temperature, then cover and refrigerate. The curd will continue to thicken as it cools.

COOKING AND PREP TIMES:

Prep Time: 15 minutes

Cook Time: 20-25 minutes

Total Time: 35-40 minutes

Hazelnut Tea Crust

1 cup hazelnuts, toasted and finely ground
1 cup all-purpose flour
1/4 cup granulated sugar
1/2 cup unsalted butter, cold and cubed

1/4 tsp salt
2 tbsp finely ground [Hazelnut](#) tea leaves
1-2 tbsp cold water (as needed)

PREHEAT OVEN:

Preheat your oven to 350°F. Grease a 9-inch tart pan with a removable bottom.

PREPARE THE DOUGH:

In a food processor, combine the ground hazelnuts, flour, sugar, salt, and finely ground hazelnut tea leaves. Pulse to mix.

Add the cold, cubed butter and pulse until the mixture resembles coarse crumbs.

Add cold water, one tablespoon at a time, pulsing until the dough comes together.

FORM THE CRUST:

Press the dough evenly into the bottom and up the sides of the prepared tart pan. Prick the bottom with a fork.

BAKE:

Bake for 15-20 minutes, or until the crust is lightly golden. Let it cool completely before filling.

COOKING AND PREP TIMES:

Prep Time: 15 minutes

Cook Time: 15-20 minutes

Total Time: 30-35 minutes