**Tart filling**  
about 1/2 cup raspberry preserve  
2 cups [lemon mousse, recipe below](http://www.pastrypal.com/2009/07/21/lemon-mousse-in-60-seconds/)  
assorted berries

1. Throw the flour, sugar, and salt in a food processor and pulse a couple of times until they’re mixed together.  
2. Add in COLD butter lumps.   
3. Pulse for a few beats. The mix will look coarse and grainy and a few pea-sized butter bits should remain.  
4. Add in egg, pouring it around the whole surface. Pulse again, paying close attention to not let the food processor get away from you. I like to let it come almost to a ball of dough but not quite. Then I knead the rest by hand so I can control it myself. Overprocessing the dough can make it tough.  
5. Unload it to a work surface and give to a few turns and presses until it just comes together.  Form the dough into a disk shape.  
6. Wrap this disk in plastic and refrigerate for a couple of hours before proceeding.

7. On a lightly floured surface, roll out the dough. It should be about 3 inches larger in diameter that your tart pan. I have it on a piece of parchment to prevent it from sticking to the table. Sparingly sprinkle with flour as needed to keep it from sticking.  
8. Once rolled, drape it over your rolling pin and transfer it to your tart pan. If some pieces break off, no biggie. Press it into your tart pan, making sure to get it to butt up against the corner edges of the pan. If you get tears in your dough, patch it with the scraps. The excess can hang over the edge. Cut away to excess.  
9. Prick the tart all over with a fork. These little holes help release the steam that comes from the moisture in the dough.  
10. Place the tart shell in the freezer for at least 30 minutes before baking (or longer, if you want to make it the day before). This will help the shell keep its shape when the heat of the oven hits it.  
11. Preheat the oven to 375 degrees F.   
12. Once you’re ready to bake, remove the shell from the freezer and tightly fit a sheet of tin foil inside the tart shell, taking care to tuck it into the contours.   
13. Pop the tart on a baking sheet and bake the shell until it’s golden. Mine took about 25 minutes, but don’t go by time, go by color. You’re looking for a lovely golden brown. Let cool completely before filling.

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