

# Apricot, Clementine Orange, and Pistachio Tart

Makes 8

I modified the original recipe by adding clementine oranges on my vodka pie crust. A touch of cardamom gives it an extra depth of flavor.

## Ingredients:

- One bottom crust (see [recipe](#))
- 10 apricots
- 5 clementine oranges
- 2 Tbsp. sugar
- 1 Tbsp. orange liqueur
- 1/2 cup apricot preserves
- 1 tsp. ground cinnamon
- 1/2 tsp. ground cardamom
- 6 Tbsp. raw pistachio nuts (divided)
- 2 Tbsp. honey



## Equipment:

- Tart pan with removable side
- Cooling rack
- Dusting ball



## Apricot Tart:

<input checked="" type="checkbox"/>	Directions	Time (min)	
	Make a bottom crust		
	Pit and halve 10 apricots	10	45
	Peel 5 clementine oranges and separate into sections	5	
	Chop 6 Tbsp. pistachio nuts	2	
	Preheat oven to 400 degrees	15	
	Spray tart pan with oil.	1	
	Roll out the crust and form it to the tart pan. Prick holes into the crust.	2	
	In a bowl, stir together apricots, oranges, 2 Tbsp. sugar, and 1 Tbsp. orange liqueur.	2	
	Blind bake the crust until golden brown	15	
	Allow crust to cool on a cooling rack	15	
	Spread 1/2 cup apricot preserves on the crust	2	
	In a small bowl, combine 1 tsp. cinnamon and 1/2 tsp. cardamom. Transfer to a dusting ball and sprinkle on the preserves.	3	
	Sprinkle 4 Tbsp. of pistachio nuts on the preserves	2	
	Place apricot halves and orange segments on the tart. Transfer about 2 Tbsp. of juice from the bowl.	4	
	Sprinkle remaining 2 Tbsp. of nuts on top	1	
	Bake until apricots are tender and crust is brown	30	
	Remove tart from oven and drizzle 2 Tbsp. honey	2	
	<b>Total</b>	2 hrs.	