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Please refer to web site for full story and information about the recipe. <http://wp.me/pGgB6-lc>

Strawberry-Vanilla Tart in Macaroon Shell

(gluten-free, kosher for Passover)

[By Gluten-Free Nosh](#)

Ingredients:

- 1 (10-ounce) can macaroons
- 4 tablespoons (1/4 cup) butter, melted
- 1/4 cup sugar
- 2 tablespoons potato starch
- 1/8 teaspoon salt
- 2 cups whole milk or half-and-half
- 1 tablespoon pure vanilla extract
- 3 cups sliced strawberries

Method:

1. Preheat oven to 350 degrees. Lightly grease the bottom of a 9-inch tart pan with removable sides.
2. Chop macaroons finely in a food processor. Pour in melted butter and process until crumbs start to come together. Press macaroon crumbs into bottom and sides of the tart pan. Put the tart shell on a baking sheet, slide into the oven and bake at 350 degrees for 12 to 15 minutes, until firm.
3. For the vanilla pudding, mix together sugar, potato starch and salt in a medium saucepan. Pour in a small amount of the milk (about 1/4 cup) and whisk to form a smooth paste. Pour in the rest of the milk and stir well.
4. Cook pudding over medium heat, stirring constantly with a rubber spatula, until it thickens and bubbles around the edges, about 5 minutes. Remove from heat and stir in vanilla extract. Let pudding cool for 5 minutes, then pour it into macaroon tart shell while still warm. Top with sliced strawberries arranged in concentric circles and refrigerate.

Yield: 8 servings