

## Kiwi and Strawberry Tart

9-inch pastry for pie crust  
1 tsp vanilla  
1 ½ cups whipping cream  
2 cups whole, fresh strawberries  
½ cup sugar  
3 egg yolks  
1 kiwi, peeled and sliced  
¼ cup apricot jam

Roll out pastry to 1/8-inch thick. Fit into 9-inch springform pan. Cover crust with foil and fill center with uncooked rice (weight to keep crust flat while baking). Bake at 425 degrees for 12 minutes. Remove and discard rice and foil.

Combine cream, sugar, egg yolks, and vanilla. Pour into cooled shell. Bake at 325 degrees for 12 minutes. Cool.

Arrange berries and kiwi. Heat and spread jam over the fruit.