

Fresh Summer Berry Tart with Red Currant Glaze

6 tablespoons unsalted butter
2 cups chocolate wafer cookies, finely crushed
1/4 cup honey
1 tablespoon honey
2 cups whole milk
1 vanilla bean, split and scraped
3 strips (1/2-inch-wide) orange zest
5 large egg yolks
3 tablespoons sugar
2 tablespoons all-purpose flour
2 tablespoons cornstarch
1/4 cup whipped cream
3/4 cup red currants
2 1/2 cups blueberries
3/4 cup currant jelly

Make the crust: Heat the oven to 350 degrees F. Melt 5 tablespoons of butter and toss with the crushed cookies and 1 tablespoon honey. Press into a 9- by 9- inch square tart pan. Bake until firm -- 12 to 15 minutes -- and cool completely.

Make the filling: Fill a large bowl halfway with ice water and place a slightly smaller bowl on top. Set aside. Heat the milk, vanilla bean and seeds, and the orange zest in a large saucepan just to a boil. Remove from the heat and let steep for 20 minutes. Whisk the egg yolks, 1/4 cup honey, and sugar together in a large bowl until thick and pale yellow. Sift the flour and cornstarch over the egg mixture and whisk until smooth. Reheat the milk just to a boil, and whisk a few tablespoons at a time into the egg mixture. Transfer back to the saucepan and cook, whisking constantly, over medium heat until the mixture begins to bubble and thickens -- about 3 more minutes. Strain into the clean bowl of the ice bath. Dot with remaining 1 tablespoon of butter. Cover with plastic wrap directly onto the surface. Cool completely.

Assemble the tart: Fold the whipped cream into the filling. Spread filling into the cookie shell and top with the currants and berries. Heat the jelly and 1 tablespoon water. Dab over the fruit. Chill for about 30 minutes.