



TASTE OF ART

FEATURED RECIPE

BUTTER TART FROM THE FLYING V POUTINERIE



INGREDIENTS:

PASTRY

- 3/4 cups flour
- large pinch brown sugar
- 2 tsps salt
- 2 tsps shortening, very cold
- 1/6 cup butter, very cold cut in cubes
- 1-3 tbsp ice water, enough to bring dough together

FILLING

- 2 eggs
- 2 cups of brown sugar
- 1 tsp vanilla extract
- 1/2 cup of butter (melted)
- 1/3 cup of corn syrup

Makes 10 tarts



COOKING DIRECTIONS:

To Prepare the Pastry

1. Pulse the cold butter and shortening into the flour, sugar and salt using a food processor until the shortening or butter is reduced to pea sized pieces.
2. Sprinkle the water over the surface and toss with a fork until the water is just incorporated into the dough. Do not overwork the dough; handle it only enough so that the dough stays together.
3. Form the dough into two rounds about an inch thick.
4. Wrap in plastic wrap and let rest in the fridge for about a half hour.
5. Roll out on lightly floured surface. Cut into rounds with 4 inch cutter. Fit into muffin cups. Chill in the fridge or freezer while you prepare the filling. Cold pastry heading into a hot oven will always be flakier.

To Make the Filling

1. Beat eggs until well blended.
2. Beat in sugar and add vanilla.
3. Stir in melted butter and corn syrup. (be sure to allow time for melted butter to cool before adding, so it doesn't cook the egg while mixing).

Assemble/Bake:

1. Roll the dough to about 1/8" thick.
2. Cut pastry in circles large enough to line tart tins with pastry to top edge. Re-roll the scraps and cut out more circles to make 10. Place some raisins or nuts in each if desired
3. Fill to 2/3 full with butter mixture.
4. Bake in a hot oven (425°) first 10 mins. Then, reduce temperature to moderate (350°) and bake for 10 mins more, or until filling is almost firm. *Oven times may vary.*

Share your photos and tag us on social media at [@LUArtGalleries](#) for a chance to win a restaurant gift card.

Taste of Art weaves culture and history together by pairing cuisine and recipes from the local SouthSide Bethlehem community with works of art from LUAG's permanent collection. Through interactive lectures, DIY-at-home tastings, storytelling, and discussion, individuals of all ages and backgrounds will experience the intersection of art, cultural heritage, and cuisine. Interactive lectures and cooking demos are offered in partnership with Maite Gomez-Rejón of ArtBites.net.



Join us on March 21st or visit www.luag.org/videos at your convenience to watch a virtual program that will feature a signature recipe from the **The Flying V Poutinerie** and Canadian influence brought here to the Lehigh Valley. We will immerse ourselves in the history of these recipes as they were passed down from Christie's family.

We will also explore works by the Canadian- American photographer **George Zimbel**. His style is known as "humanist" he enjoyed photographing his subjects in their natural element than to create an environment for them. He has photographed such prolific figures such as JFK, Marilyn Monroe, Harry Truman, and Richard Nixon.

<https://georgezimbel.com>

Image: **George Zimbel**; "Puppy at the Window", Bona Fide Farm, 1976; Photograph, Gift of George Stephanopoulos In Honor of Ricardo Viera; LUF 2018 1432



www.flyingvpoutinerie.com
201 E 3rd St, Bethlehem, PA 18015

Owners Matt and Christie have been in the food truck business since 2017 and restaurant biz since 2020. Once Christie moved to the states she realized there was a lack of Canadian cuisine in the states and the few and far between attempts at the Canadian dishes always fell short. They decided to recreate Canadian staples such as Poutine, Montreal Smoked Meat, Peameal Bacon, Butter Tarts and Naniamo Bars the most authentic way using from scratch ingredients and some family recipes.





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FEATURED DRINK RECIPE

MAPLE OLD-FASHIONED

- 2 ounces Canadian whiskey
- 1/4 ounce maple syrup
- 2 dashes of bitters
- orange peel for garnish

DIRECTIONS:

Mix whiskey, maple syrup, and bitters in a rocks glass until syrup is dissolved. Add ice, then garnish with orange peel.

Makes 1 cocktail or mocktail

MAPLE BABY-FASHIONED

- 2 cups hot water
- 1 black tea bag
- 1/4 ounce maple syrup
- 2 dashes bitters, optional
- orange peel for garnish

DIRECTIONS:

Brew the tea in advance. Let the tea bag steep in the hot water for five minutes, remove the tea bag from the water and let refrigerate until ready to make the drink. Mix 2 ounces of chilled tea with the maple syrup and bitters in a rocks glass. Add ice, then garnish with an orange peel.



Taste of Art interactive lectures and cooking demos are offered in partnership with Maite Gomez-Rejon of ArtBites: Cooking Art History. Maite has dedicated her career to exploring the nexus of art and culinary history through lectures, cooking classes, and tastings presented in museums across the country and through videos on her YouTube channel – ArtBites: Cooking Art History. For more info visit www.artbites.net.



This project was made possible in part by the Institute of Museum and Library Services, American Rescue Plan for Museums and Libraries.

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Past Program Partners & Recipes

Scan for videos & recipe cards



KALE TURMERIC PANCAKES

with Jungle Bird Cocktail

inspired by *Crochet Coral Reef* by Margaret & Christine Wertheim and the Institute for Figuring



CUBAN SANDWICH

with Classic Mojito and Café Cubano

inspired by *Los Sitios* by Leysis Quesada Vera, *El Laberinto De La Caridad* by Ricardo Viera, *Domino Park*, from the *Little Havana Series* by Mario Algaze, and *Lotto: the American Dream* by Luis Cruz Azaceta



COLLARD GREENS

with Chicago Cocktail AKA "Fancy Brandy"

inspired by *A Mother Who Had No Mother* by Chiffon Thomas



PAN DE BATATA

with Slushy Cafe Con Leche

inspired by *Estrella Roja Del Suroeste*, *El Cacique Del Sur*, and *El Sol Del Sur*, from *Relatos* by Marie Carmen Orizando Diaz



BLACK BEAN SALSA

*using fresh farmer's market vegetables

inspired by *Interior Cartography (#36) (Mano-Mapa/Hand-Map)* by Tatiana Parceró



For more videos and resources visit www.luag.org