

Our passion to showcase the remarkable bounty of the Southern region is revealed through our commitment to developing long lasting relationships with the network of farmers we work with. Our recipes honor the simplicity of the food and we celebrate the ingredients that are incorporated into each dish.



Herbsaint has been recognized by Eater National as one of “The Best Restaurants in America,” and has been added to the Fine Dining Hall of Fame by Nation’s Restaurant News, as well as listed as a Top 50 Restaurant in America by Gourmet Magazine.

Herbsaint is proud to be the only restaurant to have been included on the Times-Picayune’s annual list of New Orleans 10 Best Restaurants since the list began in 2003.



BROWN BUTTER TART

SERVES 6-8

INGREDIENTS

Brown butter filling

8 oz. butter
4 egg yolks
5 ½ oz. sugar
1 ½ oz. flour

Pasta frollo tart dough

1 ¾ cups unsalted butter,
room temperature
½ cup granulated sugar
pinch of salt
1 vanilla bean
1 egg
2 egg yolks
¼ teaspoon vanilla extract
2 ¼ cups flour

1 ½ bananas

METHOD

Brown butter filling

Heat butter over medium heat until dark and nutty. Strain into a bowl. **Do not** scrape the bottom of the pot. Allow butter to cool slightly at room temperature. In the mixer with the whisk attachment, whip yolks and sugar on medium speed to ribbon stage. While whipping, slowly stream in the strained warm butter. With mixer on low speed, add flour and mix completely.

Pasta frollo tart dough

Preheat the oven to 350°F. Prepare a 9" round tart mold by generously spraying it with pan-release spray. In the bowl of a stand mixer, combine butter, sugar and salt. Begin mixing with the paddle on low speed. Slice vanilla bean in half and scrape the vanilla bean into the mixer. In a separate bowl or pitcher, combine egg, egg yolks and vanilla extract. Cream butter, sugar, salt and vanilla bean with paddle attachment on speed 2 until well incorporated or about 5 minutes, then stop the mixer and scrape down the bowl. With the mixer on speed 1, slowly stream the liquids into the mixer bowl. Continue to mix slowly for 2 minutes. Stop the mixer again and scrape down the bowl. With the mixer on speed 1, slowly add all-purpose flour. Once it is incorporated, continue mixing dough on speed 2 for 4 minutes until dough is pale yellow. Turn dough out onto a table. Wrap dough in plastic wrap and place in the refrigerator to chill for at least an hour. Once dough is chilled, place it on a floured surface and begin rolling it out with a rolling pin. Turn dough 90 degrees every so often. Roll dough to ½" thickness. Carefully, place dough in the sprayed tart mold. Using your fingers, push dough into the edges. Using a knife, evenly cut the tops of dough off. Place tart shell on a cookie tray and place in the freezer for at least 30 minutes. Once totally frozen, place tart shell on a cookie tray into the preheated oven and bake for about 15-18 minutes, depending on the oven. The shell should be lightly golden brown. Set on a cooling rack to cool completely.

ASSEMBLY

Slice bananas ½" thick to cover the bottom of a par-baked pasta frollo shell. Place filling evenly over bananas. Cook at 350°F for 15 minutes, rotate and bake for another 15 minutes.

