

## Pie vs Tart (vsdiff.com)

Attribute	Pie	Tart
Typical shell	Double-crust or single bottom; <i>flaky</i> pastry	Single, sturdy <b>shortcrust</b> or <i>pâte sucrée</i>
Shape & form	Often free-form or slotted top; variable depth	Shallow, straight-sided, usually unmolded or ring-molded
Serving	Often casual, family-style; cut wedges	Often plated; refined presentation
Typical fillings	Loose fillings: fruit, savory stews, custards	Set fillings: pastry cream, ganache, frangipane
Baking approach	Sometimes baked with filling; top crust can insulate	Crust commonly blind-baked (pre-baked)
Texture contrast	Flaky crust vs. moist filling	Crisp, uniform shell vs. defined filling layer
Origins (broad)	Ancient to medieval evolutions across cultures	Popularized in medieval to early modern Europe

Source: <https://vsdiff.com/pie-vs-tart/>