

CHEF CAROLINE'S CRANBERRY CURD TART



Ingredients

For the hazelnut crust:

- 1 1/4 cups raw hazelnuts
- 1 cup rice flour
- 1/2 tsp salt
- 1/2 cup sugar
- 6 Tablespoons softened butter, more as needed

For the cranberry curd:

- 12 oz. cranberries
- 1 cup sugar
- Peel (orange part only) and juice of 1 orange (about 1/2 cup)
- 1 stick softened butter
- 2 eggs plus 2 egg yolks

Instructions

1. Make the crust; heat oven to 325 F. Put hazelnuts on baking sheet and roast for 10-15 minutes, until skin darkens and cracks.
2. Put roasted nuts in clean towel and rub skins off. Discard skins and let nuts cool.
3. In a food processor, grind nuts with half of the rice flour until mixture resembles coarse cornmeal. Add remaining rice flour and salt and pulse briefly.
4. Cream sugar and butter in a mixing bowl with a wooden spoon for 1-2 minutes until pale and thick. Add nut mixture and combine until dough forms. If crumbly, add 1-2 Tablespoons softened butter or a little cold water.
5. Press the dough evenly into a 10-inch tart pan; use half the dough for the sides and half for the bottom. Prick the bottom with a fork and freeze for 30 minutes.
6. Heat oven to 350 degrees. Bake chilled tart shell for 15 minutes until lightly brown. Set aside to cool.
7. Meanwhile, make the cranberry curd; Put cranberries, sugar and orange juice & peel in a saucepan over medium heat. Simmer until cranberries have popped and softened, about 10 minutes.



Chef Spotlight

Chef Carolina Steger is a Sous Chef in our Houston region. She created this recipe as a bright, fresh take on a classic lemon tart – perfect for Spring!

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Instructions, cont.

8. Transfer to a food mill or medium mesh sieve and press the liquid and solids into a bowl. Whisk butter into the warm liquid.
9. Put eggs and yolks into a bowl and beat lightly. Slowly whisk a cup of warm cranberry liquid into the eggs to temper, then combine both and whisk together.
10. Wipe out the pot if necessary, then return the liquid to the pot and cook over low heat until nearly bubbling and thickened, about 10 minutes.
11. If using immediately, let cool to room temperature. If working ahead, cool to room temperature, cover with plastic wrap (plastic wrap against the curd) and refrigerate. This may be cooked 1 day ahead.
12. Pour the cooled cranberry curd into the cooled tart shell and smooth the top with a spatula.
13. Bake at 350 F to set the curd. Cool on a rack. Store at room temperature for up to 2 days.