

Cranberry-Blood Orange Curd Tart with Hazelnut Crust

Phoebe Cole-Smith

makes one 10-inch tart

note: you can make the crust and line the tart shell the day before serving, and chill it overnight in the fridge. also, the curd filling can be made a day ahead – just cover with plastic wrap, letting it touch the filling to prevent a skin from forming.

for the crust:

3/4 cups hazelnuts, toasted, skins removed *
1/3 cup granulated cane sugar
1 3/4 cups all-purpose flour (or all-purpose gluten-free flour)
scant 1/2 teaspoon kosher sea salt
1 1/2 sticks (12 tablespoons) unsalted butter, melted and slightly cooled
1 teaspoon vanilla extract

* i have recently discovered Hopville Farms (Hopville, Oregon) roasted hazelnuts as they are sold in several of the farm stands here on MV. they are so delicious and while i do almost everything from scratch, it's pretty awesome to have the roasting – and peeling – already done. sometimes i pop them in the oven for a little extra color and caramelization.)

procedure:

butter a fluted 10" tart pan. preheat the oven to 350 degrees F.

pulse the hazelnuts with the sugar in a food processor until they have the consistency of a coarse meal. add the flour and salt and pulse just to combine. remove mixture from food processor, place in a mixing bowl, pour in the melted butter, vanilla extract and 2 tablespoons ice water. mix with a wooden spoon and add a little more ice water if necessary to make a dough.

press the dough into the prepared tart pan with your fingers, starting with the sides and then the bottom, to help make an even crust. chill at least one hour or, even better, overnight.

prick the bottom of the tart shell with a fork and line it with a piece of parchment paper. fill the lined shell with pie weights or dried beans or unpopped popcorn kernels. bake for 20-25 minutes until the edges are lightly browned. remove from the oven to a rack to cool. once cool, lift the parchment and weights out of the tart.

fill the tart to just below the rim with the cranberry-blood orange curd. return the tart to the oven and bake for ten minutes, until the filling is set.

for the cranberry-blood orange curd:

16 ounces cranberries
1 1/2 cups granulated cane sugar
peel(no white rind) + juice of three small blood oranges (about 1 cup)
1 1/2 sticks (12 tablespoons) softened unsalted butter
3 eggs plus 3 egg yolks

procedure:

for the curd, place the cranberries, sugar, blood orange peel and juice in a saucepan and cook over medium heat until the cranberries pop and become tender, 8-10 minutes.

put mixture into a food processor and mix until smooth. press through a fine-mesh sieve. whisk the softened butter into the warm liquid (if the liquid has fully cooled during the process, warm it for a minute in a saucepan over a low flame.)

in a medium bowl, lightly whisk the eggs and egg yolks together. whisk a ladleful of the warm cranberry-blood orange liquid into the eggs to temper, then mix in the rest of the cranberry and stir to combine.

return mixture to the saucepan until thickened and *almost* at a simmer, approximately 10 minutes. let cool to room temp before filling tart shell, then bake as directed above.

sugared cranberries + blood orange peel for optional garnish:

make a simple syrup by mixing 2 cups granulated sugar with two cups water, bring to a boil and cook until sugar is dissolved. remove from heat and let cool to room temp.

place the cranberries in the syrup, then remove with a slotted spoon, and let drain on a wire rack set over a sheet pan.

remove wide strips of the rind (just the orange part, no white) of a blood orange, then slice into julienne. stir into the simple syrup, then remove with a mesh strainer and lay on the wire rack next to the cranberries to drain. let the cranberries and blood orange peel dry for 45 minutes. reserve the leftover simple syrup for another use.

on a piece of parchment paper laid on top of a sheet pan, sprinkle a layer of granulated sugar. roll the cranberries and the blood orange strips separately in the sugar, coating all sides of the fruit + peel. let dry completely (1 - 2 hours) before using as garnish

to serve:

garnish the tart with the sugared cranberries and julienned sugared blood orange peel, arranging them in the center of the tart or however you like. add dried or fresh edible flower petals if desired.

serve the garnished tart with pink (or plain) softly whipped cream alongside, made by adding cranberry simple syrup -> (a large handful of cranberries cooked with a splash of water and a couple of tablespoons sugar until cranberries pop and sauce thickens, then strained, liquid reserved and reduced if necessary) to softly whipped cream.