

# SBY Holiday Recipes



JULIA GLANZ

## Cranberry Curd Tart

### Tart Shell:

1. Preheat oven to 350 degrees F
2. Place flour, sugar, and salt in food processor and pulse a few times to combine. Sprinkle butter over flour and pulse until butter is in pea sized pieces.
3. In a small bowl break up the egg yolk with a fork and pour over the flour-butter mixture. Pulse to combine, and increase your pulses to around 10-15 seconds until large clumps form. The mixture will be crumbly, but will stick together when you press it into the tart forms.
4. Turn dough out onto your counter or a large cutting board and knead two or three times just to combine any stray dry bits. At this point you can press the dough into one large tart pan or you can get about 20-24 small 3-inch round tart shells out of this batch.
5. Press the crumbles in gently to the tart pan, you want the dough to be able to bind together when cooking, but not press so hard that the lovely flaky layers get pulverized. Place filled tart pan in the freezer for 15-30 minutes.

BAKE TIME: 1.5 HOURS

SERVES: 8-10

### Ingredients:

- 1½ CUPS ALL PURPOSE FLOUR
- ½ CUP POWDERED SUGAR
- ¼ TEASPOON SALT
- 1 STICK (½ CUP) PLUS 2 TABLESPOONS UNSALTED BUTTER, CUT INTO ½ INCH PIECES
- 1 LARGE EGG YOLK
- ZEST OF ONE ORANGE (OPTIONAL)

6. Place a rack in the middle of the oven. Bake tart shells for 10-15 minutes, turning pan once halfway through, until they turn a light brown color. Feel free to press the bottoms of the shells down with the back of a spoon if they start to puff up during cooking. Let cool in molds then gently remove and let cool completely on wire rack.



# **Cranberry Curd**

1. While the crust bakes and cools, make the cranberry curd
2. Put cranberries, sugar and orange juice and peel in a saucepan over medium heat.
3. Simmer until cranberries have popped and softened, about 10 minutes.
4. Transfer to a food mill or medium mesh sieve and press cooking liquid and solids into a bowl. (Alternatively, for the most vibrant color, purée the cooked cranberry and orange mixture with an immersion blender or in a food processor or blender. Press through a fine-mesh sieve.)
5. Whisk the butter into the warm liquid.
6. Put eggs and egg yolks into a bowl and beat lightly.
7. Slowly whisk a cup of warm cranberry liquid into the eggs to temper, then combine both and whisk together.
8. Wipe out pot if necessary, return liquid to pot and cook over low heat until nearly bubbling and thickened, about 10 minutes.
9. If using immediately, let cool to room temperature. If working ahead, cool to room temperature, cover with plastic wrap (press wrap against curd) and refrigerate. (Curd may be cooked up to 1 day ahead.)
10. Pour cooled cranberry curd into the cooled prebaked tart shell and smooth top with a spatula.
11. Bake at 350 degrees for 10 minutes to set curd.
12. Cool on a rack. Store at room temperature for up to 2 days.

## **Ingredients:**

- 12 OUNCES/340 GRAMS CRANBERRIES
- 1 CUP/225 GRAMS SUGAR
- PEEL (ORANGE PART ONLY) AND JUICE OF 1 ORANGE (ABOUT 1/2 CUP)
- 4 OUNCES/113 GRAMS SOFTENED BUTTER (1 STICK)
- 2 EGGS PLUS 2 EGG YOLKS

