

Cranberry Tart with Chocolate and Pastry Cream

For the Shell

1 cup flour
½ teaspoon salt
6 tablespoons unsalted butter
2 tablespoons lard or Crisco
3-4 tablespoons ice water

For the Cranberries

2½ cups cranberries
2½ teaspoons gelatin
1 cup sugar
½ cup plus 3 tablespoons water

For the Chocolate

3.5 ounces semisweet chocolate
1 tablespoon coconut or vegetable oil
⅔ cup of heavy cream

For the Shell

Place flour and salt in a food processor bowl and process for 1 minute. Add cold butter and lard or Crisco and pulse until coarse crumbs are formed. With the processor running, gradually add just enough ice water to bring the pastry together in a ball. Flatten the pastry into a disk with the palm of your hand and cover with plastic wrap and refrigerate for several hours or over night.

Preheat the oven to 425°. Lightly butter a 9-inch quiche or flan pan. Remove the pastry from the refrigerator and let it rest for 7 minutes so that it won't crack. Roll out the dough on a lightly floured surface. Fit the pastry into the quiche pan, prick it with a fork, and freeze it for at least 15 minutes.

Lightly butter a piece of foil that will cover the pastry. Remove the pastry from the freezer. Gently fit the foil, butter side down, onto the pastry, being certain that the foil is firmly against the sides. Fill the pastry with dried beans or rice.

Bake the shell for 12 minutes. Gently remove the foil and beans. Continue to bake for another 5-8 minutes or until golden. Let the shell cool completely. At this point, you can either remove the shell to a serving plate or keep it in the quiche pan.

For the Chocolate

Finely chop 3.5 ounces of semisweet chocolate and place in a small bowl with 1 tablespoon of coconut or vegetable oil. (Use chocolate that is 60% cocoa or less.) Heat ⅔ cup of heavy cream until boiling. Pour the cream into the chocolate and whisk until

For the Pastry Cream

2 large egg yolks
1 large egg
2 tablespoons flour
2 tablespoons cornstarch
½ cup sugar
1¼ cups milk
2 tablespoons unsalted butter
2 teaspoons vanilla
1 tablespoon dark rum or Grand Marnier

smooth. Spread the chocolate over the bottom of the cooled tart shell and refrigerate until the chocolate is solid.

For the Pastry Cream

In a bowl, whisk together the flour, cornstarch, and sugar, then beat in the egg and egg yolk until smooth. Heat the milk in a saucepan until simmering. Slowly pour half the simmering milk into the egg mixture, stirring constantly with a whisk. Pour this mixture back into the saucepan with the remaining milk and whisk thoroughly until smooth. Over medium heat, bring the pastry cream to a boil and whisk constantly. Lower the heat and continue to whisk for another 2 to 3 minutes, until very thick and smooth.

If the pastry cream is at all lumpy, strain it into a bowl. While it is still hot, beat in 2 tablespoons of soft unsalted butter. As it cools, beat in the vanilla and rum or Grand Marnier. Continue to stir occasionally so that a skin does not form. When it cools spread it over the chocolate in the tart shell, cover loosely with plastic wrap, and refrigerate it.

For the Cranberries

Carefully wash the cranberries. In a metal bowl, sprinkle the gelatin over 3 tablespoons of cold water, stirring and letting it soften for 5 minutes.

In a saucepan, boil the water with $\frac{1}{2}$ cup of sugar until it is dissolved. Add the cranberries and bring to a boil. Lower the heat and simmer for 1 minute. (You don't want the cranberries to burst completely, but to remain whole.) Pour the cranberries into the gelatin mixture and stir until the gelatin is dissolved. Place the bowl in ice water, stirring occasionally until the mixture is cool, thickened a bit, and is not too runny.

Remove the tart from the refrigerator and gently spoon the cranberries evenly over the pastry cream. Refrigerate the tart for at least 2 hours or overnight. If you have left the tart in the quiche pan, set it over an inverted small bowl, gently remove the rim, then place it on serving plate.

Remove the tart from the refrigerator a half hour to an hour before serving.