

CHOCOLATE CRANBERRY CURD TART

(from Helen's Pastries like a Pro)

Chocolate Press-in Shell

1 cup all-purpose flour

1/2 cup cake flour

1/4 cup cocoa

1/2 cup sugar

1/2 teaspoon baking powder

1 stick butter, cold and cut into small pieces

1 egg

1 egg yolk

Heat oven to 350 degrees. Spray the bottom of an 11"x1" quiche pan with removable sides in the center only. Set aside. Combine flours and cocoa in bowl of mixer. Mix briefly to combine. Add butter and cut in until very fine. Add sugar and baking powder. Mix to combine. Add egg and egg yolk; mix until it balls up and rides the blade. Remove from the processor and divide in half.

Divide one half into 2 pieces. Roll one piece into a rope and press it in evenly along one side of the pan. Repeat with the second half of dough. Overlap the seams and seal well so no seam shows. Press the remainder of the dough into the bottom of the pan. Seal the edges very well so no line shows. Prick the shell before baking. Bake approximately 10 to 12 minutes or until completely baked. Cool completely.

Cranberry Curd

12 ounce bag fresh or frozen cranberries picked over
1 cup sugar (7 ounces or 200 grams)
2 tablespoons water
5 egg yolks (3 ounces or 85 grams)
1 tablespoon lemon juice
1 stick unsalted butter, cold and cut into pieces (4 ounces or 114 grams)

Place the cranberries in a rimmed baking sheet and pick over. Shake the tray to move the berries around.

Place the cranberries in a saucepan with sugar and water over low heat until the cranberries are very soft and some of them have popped. Stir frequently as this will be very thick and can scorch. Immediately, puree them in a food processor (by batches if necessary). Puree for several minutes to get the skins as fine as possible. There will be tiny specs of red which is as it should be. If you prefer to remove the skins, strain the puree before proceeding. Add the yolks and lemon juice to the processor and process briefly.

Place the cranberry mixture in the top of a double boiler and add the butter. Bring the water underneath to a boil. Stir the curd constantly until an instant read thermometer reads 170 degrees. Immediately pour into the cooled crust. Smooth the top. Cover directly with film and refrigerate for several hours or preferably overnight.

Chocolate Cream Glaze

2/3 cup heavy cream
2 1/2 ounces semisweet chocolate, cut into small pieces

Bring the cream to a simmer. Submerge the chocolate. Allow to sit for 4 to 5 minutes then whisk gently to smooth the chocolate completely. Remove the film from on top of the cranberry curd. Pour the glaze in the center and move it out to the edge of the curd with an offset spatula.

Refrigerate if using within a day or two. Freeze for up to a month for longer storage.