

## **CRANBERRY AND WHITE CHOCOLATE TART**

*(recipe published with permission from [Chef Eve – Tasteshow](#))*

*for gingerbread crust:*

178g all-purpose flour  
2 Tablespoons brown sugar  
113g cold, cubed, unsalted butter (1 stick)  
1 tsp. ground cinnamon  
1/2 tsp. ground ginger  
1/4 tsp. ground allspice  
A pinch ground cloves  
1/2 tsp. salt  
1 tbsp. molasses  
1/2 tsp. vanilla extract  
2 Tbsp cold water

*for white chocolate ganache:*

340g white chocolate  
170g (3/4 cup) heavy cream  
2 tbsp. room-temperature unsalted butter, cubed  
pinch of salt

*for cranberry jelly:*

3 cups (340g) whole cranberries, washed and picked through  
1 medium-sized apple, peeled and grated  
200g granulated sugar  
1/2 cup water  
pinch of salt  
1 tsp. vanilla extract

for a 9-inch tart pan

Mix dry ingredients together in the bowl of a stand mixer fitted with the paddle. Add in cold, cubed butter and ginger, and mix until crumbly, and butter is no larger than pea-sized. Mix together cold water, molasses, and vanilla, then stream into pie dough and mix just until dough starts to come together and no dry flour remains in the bottom of the bowl. Do not overmix. Chill the dough for 30 minutes, then roll into a 1/8-inch thick round. Use the tart pan to make sure the dough is big enough to come up the sides of the pan with a little overhand. Chill 30 minutes more (the dough is very soft, it needs the extra time in the fridge), then line the tart mold. Chill **in the freezer** for 10 minutes, then trim the edges of the pie dough using a paring knife. Reserve dough scraps in case you need to patch any cracks that form as the tart bakes.

Line the tart crust with a sheet of parchment paper (or plastic wrap, which is what I do) and

fill with baking weights that come up to the edge of the tart. If using a plastic wrap, make sure to fold it over the top of the beans, so that the plastic won't touch the metal pan. Bake at 350°F for 15 minutes, then carefully remove the pie weights and bake another 10-15 minutes, until the crust is golden brown at the edges, and the center of the tart dough is completely baked. Cool to room temperature.

Make the chocolate ganache. Bring cream to a simmer. Put chocolate and salt in a food processor and pulse to break up into small pieces. When cream simmers, pour over chocolate and let sit one minute to start melting the chocolate. Pulse until smooth. When the chocolate is fully melted, add in butter cubes, and blend to incorporate. Pour into the cooled pie crust. Chill in the freezer to set for about 1 hour as you make the jelly. Make sure the tart is sitting nicely leveled.

Make the cranberry jelly. Put all ingredients except vanilla in a saucepan. Bring to a boil, then lower to a simmer. Cook until all of the cranberries explode, stirring occasionally, about 10 minutes. Remove from heat, add vanilla, and press through a mesh strainer. Cool for 30 minutes at room temperature, then carefully pour over the very cold from the freezer white chocolate layer. Chill at least 30 minutes in the fridge for the layer to set.