



GEORGE
CHIALA'S
RECIPE
OF
THE MONTH
COLLECTION

DEC 2019
Recipe 127

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Holiday Cranberry-Orange Tart

PREPARATION

- 1 - Preheat oven to 425°.
- 2 - Prepare crust by lightly spooning flour into dry measuring cups; level with a knife. Combine flour, 2 tablespoons sugar, and salt in a bowl; cut in butter with a pastry blender or 2 knives until mixture resembles coarse meal.
- 3 - Sprinkle surface with ice water, 1 tablespoon at a time; toss with a fork until moist and crumbly (do not form a ball). Gently press mixture into a 4-inch circle on plastic wrap. Cover and chill for 15 minutes.
- 4 - Slightly overlap 2 lengths of plastic wrap on slightly damp surface. Unwrap and place chilled dough on plastic wrap. Cover dough with 2 additional lengths of overlapping plastic wrap. Roll dough, still covered, into a 14-inch circle. Place dough in freezer 5 minutes or until plastic wrap can be easily removed.
- 5 - Remove plastic wrap; fit dough into a 10-inch round removable-bottom tart pan coated with cooking spray. Fold edges under or flute decoratively.
- 6 - To prepare filling, combine juice and cornstarch in a large bowl; stir well with a whisk. Add remaining ingredients; stir well. Pour mixture into prepared pan.
- 7 - Bake at 425° for 20 minutes. Reduce oven temperature to 350° (do not remove tart from oven); bake an additional 35 minutes or until crust is lightly browned. Cool completely on a wire rack.

Holiday Cranberry-Orange Tart

Cooks Note: This seasonal dessert takes you straight into winter with its citrus flavor and warm cranberry filling; a colorful, festive finale to any dinner party.

Happy Holidays
-George



(photo by Marc-Henri)

INGREDIENTS

Crust:

- 1 1/2 cups all-purpose flour
- 2 tablespoons sugar
- 1/8 teaspoon salt
- 6 tablespoons chilled butter, cut into small pieces
- 1/3 cup ice water
- Cooking spray

Filling:

- 1/3 cup orange juice
- 2 1/2 tablespoons cornstarch
- 1 cup sugar
- 1/4 cup orange marmalade
- 2 tablespoons chopped walnuts, toasted
- 1 tablespoon grated orange rind
- 1 (12-ounce) package fresh cranberries

COOK'S NOTE:

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Bon Appétit!
-George