

Cranberry Curd Tart

WITH SOLA STELLA EXTRA VIRGIN OLIVE OIL
+ POMEGRANATE BALSAMIC VINEGAR



Ingredients

For the Olive Oil Crust:

- 1 1/4 cups all-purpose flour
- 1/4 cup granulated sugar
- 1/2 teaspoon salt
- 1/2 cup Sola Stella Extra Virgin Olive Oil
- 2 tablespoons cold water

For the Cranberry Curd Filling:

- 2 cups fresh or frozen cranberries
- 1 cup Pomegranate Balsamic Vinegar
- 1 cup granulated sugar
- 4 large whole eggs
- 1/2 cup unsalted butter, cut into cubes



Notes

Directions

Crust Recipe

1. Preheat oven to 350°F.
2. Grease 9-inch pan with removable bottom.
3. In a bowl, whisk flour, sugar, & salt.
4. Make a well in the center of the flour mixture & pour in the olive oil. Mix until the dough starts to come together.
5. Add cold water, one tablespoon at a time, until the dough forms a ball.
6. Press the dough evenly into the bottom and up the sides of the tart pan.
7. Bake the crust for 15 minutes or until lightly golden. Remove and let it cool.

Cranberry Curd Filling Recipe:

1. In a medium saucepan, combine cranberries & balsamic. Simmer over medium heat until cranberries burst & mixture thickens. Let cool slightly.
2. Puree mixture and blend until smooth. Strain mixture with a fine mesh sieve to remove seeds, yielding about 1 cup of cranberry puree.
3. In a heatproof bowl, whisk together the puree, sugar, eggs, & cubed butter.
4. Place the bowl over a pot of simmering water (double boiler) and cook the mixture, stirring constantly, until it thickens and coats the back of spoon.
5. Strain the cranberry curd through a fine mesh strainer to ensure a smooth texture.
6. Pour the cranberry curd filling into the prepared crust in an even layer.
7. Bake in the preheated oven for 20-25 minutes, or until the filling is set.
8. Allow the tart to cool completely before serving at room temperature.
9. Garnish as desired and enjoy!