

GEORGE CHIALA'S RECIPE OF THE MONTH COLLECTION

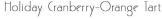
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# Holiday Cranberry-Orange Tart

## 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.





## **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:

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

Bon Appétit! -George