



# CRANBERRY TART

YIELDS 1 TART

## Ingredients

### Crust:

- 10 ounces gingersnaps
- 4 tbsp brown sugar
- 2 tbsp butter, melted

### Filling:

- 1 lb fresh cranberries
- 1 ½ cups sugar, divided
- 3 large eggs (or 2 duck eggs)
- 2 egg yolks (1 duck yolk)
- ½ tsp salt
- ½ cup fresh lemon or lime juice
- ¼ stick (¼ cup) unsalted butter, at room temp and cut in pieces

## Directions

- Set oven to 350° F. Lightly coat a 10 inch removable-bottom tart/quiche pan with cooking spray.
- Put the gingersnaps in a food processor and process until they are fine crumbs. Add sugar and process again until everything is finely ground. Add the butter and process briefly to combine. Press the crust into the tart pan and up the sides. Bake for 10-12 minutes. Set aside to cool.
- Put the cranberries, 1 cup of the sugar, and ¼ cup water in a saucepan and bring to a simmer over medium-high heat.
- Lower the heat and simmer the cranberries, uncovered, for about 15 minutes until they've popped and the mixture is thick. Let cool slightly and then puree in the Vitamix until completely smooth.
- Whisk the puree, whole eggs, yolks, salt, lemon juice and ½ cup sugar together in a saucepan and set over medium heat. Cook, stirring constantly, until the mixture thickens and coats the back of a spoon, about 10 minutes. Push the curd through a mesh strainer, using the back of a spoon to get it all through.
- Let the curd cool for a few minutes and then drop the room temperature butter in, whisking until the butter is completely melted and mixture is smooth.
- Pour the curd into the pie crust and smooth out evenly. Chill the pie until it is firm, about 2 hours.