
Holiday Dessert! Tart au Fromage

Featured in Martha's 100th Cookbook

 4h  2 Servings

What we send

- 2 (8.8 oz) pie dough ³
- 4 oz Purple Haze goat cheese ²
- 8 (1 oz) cream cheese ²
- 2 (3 oz) mascarpone ²
- 4 (1 oz) sour cream ²
- 5 oz granulated sugar
- 1 lemon
- 1½ oz cornstarch
- 2½ oz confectioners' sugar

What you need

- kosher salt
- vanilla extract
- 4 large eggs ¹
- all-purpose flour (for dusting) ³

Tools

- 8-inch springform pan
- stand or hand-held electric mixer
- microplane or grater
- aluminium foil

Allergens

Egg (1), Milk (2), Wheat (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 0kcal

1. Roll crust

Preheat oven to 350°F with a rack in the center position. Unroll and stack pie doughs on top of each other. On a floured work surface, roll dough into a 20-inch circle about ¼-inch thick. Transfer dough to an 8-inch springform pan, pressing into bottom and sides; trim excess. Line inside of crust with aluminum foil, pressing so it conforms to dough.

4. Mix cheese

Transfer meringue to a separate bowl. Add remaining granulated sugar, cornstarch, and egg yolks to used mixer bowl (no need to clean mixer bowl). Whip on medium-high speed with whisk attachment until yolks are thickened and pale yellow, scraping down sides halfway through, about 2 minutes. Add goat cheese, cream cheese, mascarpone, sour cream, lemon zest, 1 teaspoon vanilla, and ¼ teaspoon salt.

2. Blind-bake crust

Fill foil-lined crust to the brim with pie weights. Bake on center rack until crust is fully set and golden brown, 50-60 minutes. Remove from oven; carefully remove foil and weights. Cool to room temperature.

Meanwhile, separate 4 large eggs. Finely zest lemon; squeeze 1 teaspoon juice.

5. Mix filling

Using the paddle attachment, beat cheese mixture on medium-high speed until smooth and lightened in texture, scraping down sides halfway through, about 2 minutes. Using a rubber spatula, fold ⅓ of the meringue into cheese mixture until almost combined. Gently fold in remaining meringue in two more batches. Transfer filling to prepared crust set on a rimmed baking sheet.

3. Whip meringue

In the bowl of a stand mixer fitted with the whisk attachment, combine egg whites and lemon juice. Whip on medium speed until whites are foamy and opaque, about 1 minute. With the mixer running, gradually add 6 tablespoons granulated sugar. Continue whipping until whites reach medium peaks, 4-5 minutes. Reduce speed to low and mix until whites are smooth and velvety in texture, about 2 minutes.

6. Bake

Bake tart on center rack until filling is puffed, browned and a skewer inserted in the center comes out clean, 50-60 minutes. Transfer to a wire rack to cool completely, about 2 hours. Dust tart with confectioner's sugar, cut into slices, and serve. Enjoy!