



Martha Stewart's Fruit Desserts:

Cranberry Meringue Tart



3h



2 Servings

We've adapted this recipe from the "Martha Stewart's Fruit Desserts" cookbook. While we love the idea of serving individual tartlets, we can't help but fall in love with this full-sized tart—it's a showstopper. This autumnal treat features a sweet brown butter crust with a silky custard made from fresh cranberries and orange, with dots of fluffy meringue on top for a sweet decorative finish. (Serves 8)

What we send

- 5 oz all-purpose flour ¹
- 2 (10 oz) granulated sugar
- 2 oranges
- 12 oz fresh cranberries
- 1 pkg mascarpone ⁷

What you need

- ½ c unsalted butter ⁷
- vanilla
- kosher salt
- 5 large eggs ³

Tools

- small saucepan
- 9-inch tart pan (or pie plate)
- rimmed baking sheet
- medium saucepan
- fine-mesh sieve
- hand-held electric mixer

Cooking tip

Resealable plastic bags are a great alternative if you don't have a piping bag! Transfer meringue to the bag, twist the top to close, and cut ½-inch opening at one of the bottom corners.

Allergens

Wheat (1), Egg (3), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 450kcal, Fat 16g, Carbs 70g, Proteins 7g



1. Make brown butter

Preheat oven to 350°F with a rack in the center. Melt **½ cup butter** in a small saucepan over medium heat. Cook, stirring, until butter is deep golden brown and smells nutty, 5-8 minutes (watch closely). Remove from heat and set brown butter aside to cool at room temperature. Stir in **1½ teaspoons vanilla**.

In a medium bowl, combine **flour**, **¼ cup sugar**, and **¼ teaspoon salt**.



2. Make crust & bake

Pour **brown butter** into **flour mixture**; stir until just combined (it will be crumbly). Transfer **dough** to a 9-inch tart pan (or pie plate); evenly pat into bottom and up sides. Set pan on a rimmed baking sheet; place in freezer until firm, about 15 minutes. Use a fork to pierce bottom of chilled tart shell all over. Bake crust on center oven rack until edges are golden, 25-30 minutes.



3. Cook orange & cranberries

Use a vegetable peeler to peel zest from **1 orange** in long, wide strips (avoid white pith, it can be very bitter). Squeeze **½ cup orange juice** into a medium saucepan. Add **orange zest strips** and **cranberries**; set saucepan over medium heat. Simmer, stirring occasionally, until cranberries have softened and burst open, 10-15 minutes.



4. Make cranberry curd

Strain **cranberry mixture** through a fine-mesh sieve into a measuring cup; press on solids to extract all of the juice (you should have ¾-1 cup juice total). In a medium bowl, whisk to combine **2 large eggs** and **3 large egg yolks** (reserve whites for step 6), **1¼ cup sugar**, and **½ teaspoon salt**. Slowly whisk in cranberry juice; pour mixture into same saucepan. (Save bowl for step 5.)



5. Cook cranberry curd

Cook **cranberry curd** over medium-low heat, whisking constantly, until curd is thickened to a pudding-like consistency and reaches 170°F, 7-10 minutes. Immediately strain through fine-mesh sieve into same bowl; whisk in **mascarpone**. Pour curd into **prepared crust**. Bake on center rack until curd is set but still jiggles slightly in the center, 10-15 minutes. Chill tart for at least 2 hours.



6. Make meringue & serve

Combine **reserved egg whites** and **½ cup sugar** in a heatproof bowl; set over (not in) a pot of simmering water. Cook, whisking, until mixture is smooth and reaches 175°F, 3-5 minutes. Off heat, use an electric mixer with a whisk attachment to beat on high until stiff, glossy peaks form. Place **meringue** in a piping bag with a ½-inch opening and pipe onto **cooled tart**. Slice and enjoy!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

View the recipe online by visiting your account at marleyspoon.com    **#marthaandmarleyspoon**