

Martha 100:

Cranberry Tart



2h



2 Servings

What we send

- 2 (8.8 oz) pie dough ¹
- 1 bag fresh cranberries
- 5 oz granulated sugar
- ¼ oz gelatin
- ¼ oz raspberry powder
- 3 oranges
- 1 pkt cardamom sugar

What you need

- kosher salt
- all-purpose flour (for dusting) ¹

Tools

- 9-inch tart pan
- aluminium foil

Cooking tip

For added depth, add 1 tablespoon brandy or orange liquier to cranberry filling in step 4.

Allergens

Wheat (1). 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. On a floured work surface, roll 1 pie dough into a 12-inch circle. Transfer dough to a 9-inch tart pan, pressing into bottom and sides; trim overhang. Line inside of crust with aluminum foil, pressing so it conforms to dough.

4. Cook filling

In a medium saucepan, combine cranberries, orange zest, remaining orange juice, raspberry powder, granulated sugar, cardamom sugar, and ¼ teaspoon salt. Bring to a simmer over medium heat. Once simmering, cook for 30 seconds then remove from heat (cranberries should be soft but not bursting). Cool slightly then stir in gelatin mixture.

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.

5. Chill filling

Transfer cranberry filling to tart shell and chill until set, about 1 hour.

3. Prep filling

Finely grate the zest of half an orange; squeeze ¾ cup orange juice. In a small bowl, stir together gelatin and ¼ cup orange juice; set aside for 5 minutes.

6. Serve

Unmold tart and cut into wedges. Serve with whipped cream if desired. Enjoy!