

GUASTELLO'S VILLAGE MARKET

Strawberry Shortbread Tart with Orange-Ricotta Cream

Serves 6 - 8

Ingredients

4-1/2 oz. (1 cup) unbleached all-purpose flour
4 oz. (8 Tbs.) cold unsalted butter, cut into small pieces
1/4 cup plus 1-1/2 Tbs. granulated sugar
1/2 tsp. kosher salt
8 oz. (1 cup) whole-milk ricotta, any liquid poured off
1 tsp. finely grated orange zest
1-1/4 lb. medium strawberries, hulled, 1 left whole, the rest halved lengthwise
3 Tbs. red currant jelly
1 Tbs. orange liqueur, such as Grand Marnier, or water

Instructions:

Position a rack in the center of the oven and heat the oven to 350°F.

Pulse the flour, butter, 1/4 cup of the sugar, and the salt in a food processor until it resembles coarse meal. Scrape the mixture into a 9-inch fluted tart pan with a removable bottom and press evenly into the bottom and up the sides. If the dough sticks to your fingers, cover it with plastic wrap and use the flat bottom of a glass to press it.

Put the tart pan on a large baking sheet and bake, rotating halfway through, until the crust is golden, 15 to 18 minutes. Cool to room temperature on a rack.

In a medium bowl, whisk the ricotta, the remaining 1-1/2 Tbs. sugar, and the orange zest until combined. Spread evenly in the crust.

Put the whole strawberry in the center of the tart and then arrange the halved strawberries in circles around it, leaning them inward (the first ones will rest against the whole strawberry) until the ricotta is covered.

In an 8-inch skillet, bring the jelly and orange liqueur or water to a boil over medium heat, stirring, and let boil for 45 seconds. Remove from the heat and let sit until the bubbling stops, about 1 minute. Brush the glaze lightly over the strawberries. Refrigerate the tart for at least 1 hour before serving.

Make Ahead Tips

The crust can be made and baked up to 1 day ahead and kept covered at room temperature.

Once filled, glazed, and chilled, the tart will hold at room temperature for about 3 hours or in the fridge for up to 8 hours.

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