

Blood Orange Tart

Poetry & Pies

prep time: 5-10 minutes

cook time: 5 minutes

bake time: 10-15 minutes

total time: 30 minutes (plus about 2 hours for the crust, chilling included)

servings: 8-12



Ingredients

for the lemon thyme shortcrust

- 1 ¼ cups (156g) flour (spooned then leveled)
- ½ cup (65g) powdered sugar
- ¼ teaspoon (3g) sea salt
- 1 tablespoon fresh lemon zest
- 1 tablespoon thyme leaves, woody parts removed
- 8 tablespoons (113g) cold, unsalted butter (diced)
- 1 egg yolk
- 1 ½ tablespoons (22g) heavy whipping cream
- ½ tablespoon vanilla extract

for the blood orange curd filling

- ¾ cup blood orange juice
- 2 tablespoons blood orange zest
- ¼ cup lemon juice
- 3 whole eggs plus 1 yolk
- 2 tablespoons cornstarch
- ¼ cup heavy whipping cream
- ¾ cup sugar
- 4 tablespoons butter, cut into pieces

for the citrus thyme whipped cream

- 1 cup heavy whipping cream
- ¼ cup powdered sugar
- optional: 2 sprigs fresh thyme
- optional: peeled zest of 1 large blood orange
- optional: peeled zest of 1 large lemon (or 2 small ones)

Instructions

prep the citrus thyme whipped cream

1. The day before you want to make the tart, add the citrus zest, thyme, and heavy whipping cream to a jar and seal tightly. Swirl gently to mix then refrigerate 12-24 hours. This is optional, and you can of course just make plain whipped cream with only cream and sugar. This is an ideal time to quickly prep the shortcrust dough then refrigerate it overnight as well.

make the lemon thyme shortcrust

2. First, wash your lemon and thyme to remove any dirt. Dice up your butter then put it in the fridge to keep it chilled. Zest your now-dry lemon (as finely as possible) and remove as much of the brown woody part of the thyme as you can. A few green stems is fine.
3. In a small food processor or blender, process the zest, thyme, flour, sugar, and salt, until no large chunks of zest or thyme remain. Add in the butter and pulse until a wet-sand texture, with some butter pieces a little smaller than peas and the rest is smaller and mixed in with the flour like wet sand. Whisk the egg yolk, cream, and vanilla together then add to the processor. Pulse a few times, until it begins to clump together and pull away from the edge. (If it's easier, you can dump the flour into a bowl and gently stir the egg/cream in to avoid over mixing.)
4. Dump out onto a piece of plastic wrap and pat into a 6" disc. If any flour was left in the corners of your food processor, sprinkle those over the dough before forming into a disc. Double wrap the disc and chill at least an hour, or up to 2 or 3 days. If you want to keep it longer, you need to freeze it then let it thaw in the fridge.
5. When ready to make the tart, preheat oven to 375. Let the dough sit on the counter for 10 minutes, until a little pliable but still cold. Lightly flour a clean work surface or rolling mat. Sprinkle a little more flour over the top of the dough. Begin rolling out the dough, rotating the rolling pin as you go. I like to imagine it's a clock and I need to roll it over every hour—so top down is 12 and 6, left right is 3 and 9, etc. Roll it out to be 2-3 inches bigger in diameter than your tart pan (e.g. a little over 12" for a 10" pan). Be sure to flip and rotate the dough every so often, sprinkling a tiny bit more flour as

needed to 1) keep it from sticking and 2) ensure you're rolling evenly. I tend to roll the bottom left too thin and the top right too thick. Rotating balances this out.

6. If any bits of the edge crack or break, gently press them back together with your hands. If the dough has become warm (room temperature), cover it with plastic wrap and refrigerate for 10-20 minutes (sliding it onto a cutting board or rimless cookie sheet helps). Otherwise, you can gently transfer it to your tart pan. Very gently lift the edges and press it into the corners of the pan, rotating as you go. You want to *ease* it into the pan. Be sure to press it into the scalloped edges as well, then fold the overhanging crust to a 90 degree angle over the edge.
7. Using a rolling pin or sharp knife, cut off the overhanging edges of the dough. Freeze for 10 minutes to set the crust. Cut any trimmings into cookie-like shapes or leaves to use as decoration on your finished tart or simply to eat! You can bake them on the parchment lined cookie sheet next to the tart (see step 11), but you'll need to remove them after they turn golden, around 10-12 minutes.
8. Line chilled crust with a double layer of foil (criss cross each layer so there's enough to cover all edges). Loosely fold it over the edge of the pan without sealing it in. Fill the foil with rice or beans or pie weights. Rice is my favorite. Bake on a parchment lined cookie sheet for 30 minutes at 375.

make the blood orange curd filling

9. While the crust par-bakes, prep your filling ingredients. Zest and juice your oranges, juice your lemon, dice your butter, and measure everything else out. Whisk the eggs and sugar together in a medium saucepan.
10. When the crust has about 5 minutes remaining, whisk together all filling ingredients and heat over medium, stirring constantly. When the crust is done, remove from oven and remove the foil/rice (you can save the rice for your next pie or tart). If the bottom still looks raw, you can bake it (unlined) a few minutes longer while the filling finishes. Be sure to stir your filling a few times while you check on the crust.
11. Once the filling has thickened slightly and reached 170 degrees (or can coat the back of a spoon), strain through a fine mesh sieve to remove the zest and any clumps of cornstarch. Pour warm filling into the still-warm crust. Bake for 10-15 minutes, until the edges begin to set but the middle is still a little loose.

12. Let cool on the counter at least 2 hours. If not serving after cooled, refrigerate tart until ready to eat.

make the citrus thyme whipped cream

13. When you're ready to serve it, strain the thyme and peeled zest out of the heavy whipping cream. If you made the tart ahead of time, just be sure the cream doesn't infuse longer than 24 hours or it will turn bitter.

14. In a large mixing bowl (or in the bowl of your stand mixer with the whisk attachment), combine the infused cream and powdered sugar and whisk gently until combined. Then whisk vigorously or on high until soft peaks form. You can either spread the whipped cream on the tart or place a dollop on each slice before serving.

Enjoy! Store leftovers in the fridge, tightly sealed, for 3-5 days.