

Chorizo Ricotta Tart

Based on a recipe by David Lebovitz

Pastry Dough

Ingredients:

3 ounces (6 Tb.) unsalted butter
1 Tb. vegetable oil
3 Tb. very hot water
1 Tb. granulated sugar
1/8 tsp. salt
5 ounces (1 slightly rounded cup) all-purpose flour

Method

Preheat oven to 400°. Place the flour in a bowl with the other dry ingredients. Stir to incorporate.
Put butter in a small sauce pan and heat over medium heat until slightly browned (beurre noisette). Remove from heat and add the water slowly so it doesn't splatter.
Add this to the flour mixture. Stir with a spoon until well combined.
Let stand a few minutes to cool slightly.
Transfer to either a 9 " round fluted tart pan or a 14" x 4" rectangular tart pan and spread inside in a thin layer.
Save a small amount of dough for possible cracks after baking.
Prick the layer of dough with a fork a few times to prevent bubbling.
Bake for about 15 to 20 minutes until golden brown.
If there are any cracks, smear a small amount of the dough into them to make the shell watertight. Let cool. This shell can be prepared ahead of time and frozen if desired.
Leave in the metal pan for support.

Chorizo Ricotta Custard

Ingredients:

½ bunch green onions, sliced very thinly
1 Tb. butter
2 tsp. fresh thyme (reserve some for garnish if desired)
1 egg
8 ounces (scant cup) ricotta cheese
4 ounces (1/2 cup) heavy cream
4 ounces (1/2 cup) whole milk
4 ounces chorizo sausage (1 link,) sautéed and broken up well, set aside
Salt and pepper to taste

Method

Sauté the green onions in the butter for a few minutes to wilt them. Add the thyme.
Remove from heat and set aside.

In a mixing bowl, combine the egg, cream, milk, and ricotta, salt and pepper. Stir very well with a wire whip.

Put pre-baked tart on a shallow baking pan so it can be moved easily after being filled with the cream mixture. Place the cooked chorizo and green onions in the baked tart shell. Pour in the cream mixture until it almost reaches the top of the pan. Place in 400° oven to bake until the tart is set, about 25-30 minutes. There should be no jiggle in center of tart when baked. Serve at room temperature with a little garnish of fresh thyme if desired.