



PUMPKIN TART WITH CRANBERRY-POMEGRANATE GLAZE

Serves 10

Special tools:

- Food processor (optional)
- 10-inch tart pan with a removable bottom
- Offset spatula
- Sieve/strainer/fine-mesh colander

For the crust:

- 13 whole graham crackers to yield 1¾ cups crumbs/191g (or store-bought graham cracker crumbs)
- 6 tablespoons unsalted butter, melted
- 1/4 cup/50g granulated sugar
- 1/4 teaspoon kosher salt
- 4 ounces bittersweet or semisweet chocolate, finely chopped

For the filling:

- 1 cup canned pumpkin puree
- 6 tablespoons (3 ounces) whole milk
- 2 large eggs, lightly beaten
- 2/3 cup pure maple syrup
- 1/2 teaspoon kosher salt
- 1 teaspoon vanilla extract

- 1½ teaspoons pumpkin pie spice (see note at bottom for substitute)

For the glaze:

- 1 tablespoon cornstarch
- 1 cup pomegranate juice
- 1 cup fresh or frozen cranberries
- 1/4 cup/50g granulated sugar

To finish:

- 2/3 cup pomegranate seeds (AKA arils)

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1. Heat oven to 375°F. Process graham crackers, sugar, and salt in the bowl of your food processor until fine crumbs form. (If using store-bought crumbs, just mix them and the other ingredients up in a bowl.) Add melted butter and pulse to combine. The mixture should feel like wet sand.
 2. Spread the mixture out in a 10-inch tart pan with a removable bottom and press in, taking care to build up the sides so you'll have a nice top edge. Bake for 8-10 minutes, until golden.
 3. Sprinkle the chopped chocolate evenly over the bottom of the tart shell, and return to the oven for 1-2 minutes, just until the chocolate has melted. Use an offset spatula to spread the chocolate evenly and set aside to cool. When cool enough to handle, pop the tart shell into the freezer or fridge to firm up the chocolate.
 4. Reduce oven heat to 350°F. Combine pumpkin puree, milk, eggs, maple syrup, salt, vanilla, and pumpkin pie spice in a medium bowl and whisk to combine thoroughly. Pour into the cooled crust, place on a baking sheet, and bake for 35-40 minutes, until slightly puffed at the edges and no longer jiggly in the center. Place on a cooling rack.
 5. When cool enough to handle, loosen the ring from the tart to make sure it isn't stuck. If it is, use the tip of a paring knife to loosen the edges. Keep the ring in place. Once cool, you can refrigerate the tart for up to 2 days if not serving right away. If waiting, cover the tart with plastic wrap, using a few toothpicks to keep the plastic wrap off of the surface (you won't see the holes or any imperfections once you glaze it).
 6. To make the glaze, slowly whisk the pomegranate juice into the cornstarch in a small bowl until smooth. Combine that mixture with the cranberries and sugar in a small saucepan. Bring to a boil and cook over medium heat, stirring occasionally, for 5-10 minutes, until the cranberries have all burst and are very soft. Let cool slightly, and pass through a sieve (or fine-mesh colander) set over a bowl, using a rubber spatula to squeeze out all of the liquid. Scrape the back side of the strainer and stir the glaze. If it looks too thick to pour smoothly, add a few drops of water.
 7. Pour the glaze over the tart (the tart can be either chilled or just cool enough to handle), and tip it around so the glaze is even. Chill for about 10 minutes to allow the glaze to set up a little, then decorate the edge with the pomegranate seeds. Chill until ready to serve.

If you don't have pumpkin pie spice, make one using this recipe:

- 1 teaspoon cinnamon
- 1/2 teaspoon ground ginger
- 1/8 teaspoon ground cloves
- 1/4 teaspoon ground nutmeg