

Orange Curd Tart with Almonds and Dried Cranberries

SHORTBREAD CRUST:

1 1/2 C all-purpose flour
1/2 C confectioners' sugar
1/2 C unsalted butter, cold and cubed
1/2 C finely ground [Almond Orange Shortbread Crust](#) tea leaves
1/4 t salt

ORANGE CURD:

1 C freshly squeezed orange juice

1/2 C granulated sugar
4 lg egg yolks
1/2 C unsalted butter, cubed
1 T finely ground [Orange](#) tea leaves
Zest of 1 orange

TOPPING:

1/2 C sliced almonds, toasted
1/2 C dried cranberries

PREPARE THE SHORTBREAD CRUST:

Preheat your oven to 350°F. Grease a 9-inch tart pan with a removable bottom. In a food processor, combine the flour, confectioners' sugar, blood orange tea leaves, almond tea leaves, and salt. Pulse to mix. Add the cold, cubed butter and pulse until the mixture resembles coarse crumbs. Press the dough evenly into the bottom and up the sides of the prepared tart pan. Prick the bottom with a fork. Bake for 15-20 minutes, or until the crust is lightly golden. Let it cool completely.

PREPARE THE ORANGE CURD:

In a medium saucepan, combine the orange juice, sugar, egg yolks, and finely ground orange tea leaves. Whisk until smooth. Cook over medium heat, stirring constantly, until the mixture thickens and coats the back of a spoon, about 10 minutes. Remove from heat and stir in the butter and orange zest until the butter is melted and the mixture is smooth. Strain the curd through a fine-mesh sieve into a bowl to remove any lumps. Let it cool slightly.

ASSEMBLE THE TART:

Pour the cooled orange curd into the prepared crust. Smooth the top with a spatula. Sprinkle the toasted almonds and dried cranberries evenly over the top of the curd.

CHILL AND SERVE:

Refrigerate the tart for at least 2 hours, or until set. Remove the tart from the pan, slice, and serve.

COOKING AND PREP TIMES:

Prep Time: 30 minutes
Cook Time: 30 minutes

Chill Time: 2 hours
Total Time: 3 hours