



# TASTING TABLE

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## Honey-Braised Pumpkin Tart

Recipe adapted from Elizabeth Belkind

### Makes 1 tart

- 25 graham crackers
- ¼ cup sugar
- 4 tablespoons butter, melted
- 8 ounces sweetened condensed milk
- 2 cups heavy cream
- 1 vanilla bean, split and scraped
- 1 cup wildflower honey (use raw honey if available)
- 2 teaspoons kosher salt
- ½ cup Hubbard pumpkin, cut into ½-inch cubes
- ½ cup Queensland Blue pumpkin, cut into ½-inch cubes
- ½ cup red curry squash, cut into ½-inch cubes
- ½ cup butternut squash, cut into ½-inch cubes
- 8 large egg yolks
- Whipped cream, for serving

1. Preheat the oven to 325°. Spray a 9-inch fluted tart pan with a removable bottom with cooking spray. In a food processor, pulse the graham crackers and sugar until finely ground. Add the melted butter and pulse until the crumbs are evenly coated. Press the crumbs evenly over the bottom and up the sides of the tart pan. Bake for 10 to 15 minutes, until the crust is lightly browned. Set aside.
2. In a bowl, combine the condensed milk, cream, vanilla bean and seeds, honey and kosher salt. Add the pumpkins and squashes and toss to coat. Pour the mixture into a heavy roasting pan and cover with aluminum foil. Create air vents by puncturing the foil nine times with a paring knife. Place in the oven and bake for 30 minutes, until the squash and pumpkin are tender. Remove the foil and let cool to room

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temperature, about 10 minutes. Discard the vanilla bean and puree the mixture in a food processor (in batches, if necessary).

3. In a large bowl, whisk the egg yolks. Whisk in the squash puree, about 1 cup at a time. Strain the mixture through a fine-mesh sieve into another bowl. Pour the mixture into the prepared graham cracker crust until just filled to the top.
4. Bake the tart for 20 minutes, or until the custard is set and jiggles slightly in the center. Let cool completely at room temperature (do not refrigerate). Cut the tart into wedges, top with whipped cream and serve.