



The unique combination of flavors balances well in this dessert that is creamy, satisfying, and always well received.

Ginger, Rosemary and Goat Cheese Tart

CANDIED LEMON ZEST (OPTIONAL)

2 large lemons, rinsed and patted dry
4¹/₄ cups cold water
1/4 cup plus 1 tablespoon sugar
Yield: 1/3 cup candied zest and 3 tablespoons lemon syrup

GINGER, ROSEMARY AND GOAT CHEESE TART

1/2 cup pistachios
1/4 cup (1/2 stick) butter, softened
2 tablespoons confectioners' sugar
1/2 cup plus 2 tablespoons all-purpose flour
1/2 teaspoon vanilla extract
1 cup candied ginger, finely chopped
10 ounces goat cheese, softened
1/2 cup granulated sugar
1 egg
1 egg yolk
3/4 cup cream
2 tablespoons grated fresh ginger
1 1/2 teaspoons finely chopped rosemary
1 sprig of rosemary for garnish
1 recipe Candied Lemon Zest for garnish
Chopped toasted pistachios for garnish
Yield: 12 slices

CANDIED LEMON ZEST

Zest the lemons in long strips using a speed-peeler or peeler with a large flat edge. Remove and discard any bitter white pith using the blade of a sharp knife. Cut the zest lengthwise into 1/8- to 1/4-inch strips. This should yield about 1/2 cup.

Combine the zest and 2 cups of the cold water in a very small saucepan. Bring just to a boil over medium-high heat. Drain using a small strainer and rinse under cold water. Return the zest to the saucepan and add 2 more cups of the cold water. Bring just to a boil and reduce the heat to maintain a simmer. Simmer for 15 minutes. Drain and rinse with cold water. Pat dry using paper towels.

Combine 1/4 cup of the sugar and the remaining 1/4 cup water in a saucepan. Cook over medium heat until the sugar dissolves. Add the zest and bring to a simmer. Reduce the heat to maintain a simmer and simmer for 15 minutes, stirring occasionally. Strain, reserving the lemon syrup for another use. Spread the zest in a single layer on a sheet of waxed paper. Cool for 5 to 10 minutes. Toss the zest with the remaining 1 tablespoon sugar in a bowl. This method may be used to candy the zest of other types of citrus, always beginning with 1/2 cup zest.

GINGER, ROSEMARY AND GOAT CHEESE TART

Place the oven rack in the middle position and then preheat the oven to 350 degrees. Spread 1/2 cup pistachios on a baking sheet and toast for 12 minutes or until light brown. Remove to a plate to cool. Increase the oven temperature to 400 degrees.

Process the butter and confectioners' sugar in a food processor until smooth. Add the flour and vanilla and process until incorporated. Add the pistachios and process until the mixture is uniform in consistency.

Pat the dough over the bottom of a 9-inch tart pan with a removable bottom. Place the tart pan on a baking sheet and chill for 20 minutes. Bake for 5 minutes and rotate the pan. Bake for 3 to 5 minutes longer or until light brown. Reduce the oven temperature to 350 degrees. Sprinkle the candied ginger over the baked layer.

Wipe out the food processor bowl. Combine the goat cheese, granulated sugar, egg and egg yolk in the food processor and process until smooth. Add the cream, fresh ginger and rosemary and process just until incorporated. Pour over the prepared layers and smooth the top. Bake for 30 minutes or just until the center is set. Cool in the pan on a wire rack.

Arrange the rosemary sprig in the center of the tart and garnish with the desired amount of lemon zest and chopped toasted pistachios. Cut the tart into twelve slices. Arrange one slice on each of four desert plates.

Serves 4

Photograph for this recipe on page 112.

