



PAPER & FOOD SERVICE, INC.

Holiday Pumpkin Tarts with Sugar Glazed Cranberries

Ingredients **Yield: 16 tarts**

- 6 c. Gingersnap cookie crumbs
- 4 Tlb. Cinnamon, ground
- 12 oz. Butter, unsalted
- 5 1/2 c. Sugar, granulated
- 1 c. Water
- 2 c. Fresh Cranberries
- 1 c. Milk, whole
- 2 tsp. Unflavored gelatin
- 2 c. Pumpkin filling, canned
- 2 oz.. Brandy
- 1/2 tsp. Nutmeg, ground
- 1/2 tsp. Cloves, ground
- 8 ea. Eggs, large, yolk only
- 2 c. Heavy cream, whipped to stiff peaks

Preparation Instructions:

Tart Shells

1. Preheat oven to 350 degrees. In a large mixing bowl combine the gingersnap cookie crumbs, 1 1/2 Tlb. cinnamon, and butter. Then cover the bottoms and sides of sixteen (16) 3 1/2 -inch tartlet pans with removable bottoms with the crumb mixture. Transfer the tartlet shells to a baking sheet and bake for 10 minutes. Cool completely.

Cranberry Topping

1. Bring 4 c. sugar and 1 c. water to a boil in a small saucepan over high heat. Add the cranberries and cook until they just begin to soften. Remove the cranberries with a slotted spoon to a small bowl and set aside. Reserve cranberry syrup for another use.

Pumpkin Filling

1. Fill a large mixing bowl with ice and water and set aside. Place the milk in another small mixing bowl, sprinkle the gelatin over it and set aside. Combine the pumpkin filling, 1 1/2 c. sugar, brandy, remaining cinnamon, nutmeg, cloves and egg yolks in a large saucepan. Cook over medium heat, whisking constantly, until the mixture begins to bubble and a thermometer reads 140 degrees. Stir in the milk mixture, cook for additional minute, then transfer the mixture to a medium bowl and place over the prepared ice bath. Stir occasionally, until cook approximately 10 minutes.
2. Fold the whipped cream into the chilled pumpkin mixture, fill the prepared tart shells, and smooth the tops. Chill for 6 hours or overnight.
3. To serve top each tartlet with a spoonful of the candied cranberries and serve cold immediately.

Ingredients		Maines Product Code #	Amount	
Gingersnap cookies	Nabisco	985546	6 c.	
Cinnamon, ground	Culinary Secrets	345206	4 Tlb.	
Butter, unsalted	Grassland	000112	12 oz.	
Sugar, granulated	Domino	380424	5 1/2 c.	
Water	N/A	N/A	1 c.	
Fresh cranberries	Fresh	096120	2 c.	
Milk, whole	Crowley	094200	1 c.	
Unflavored gelatin	Knox	364100	2 tsp.	
Pumpkin filling, canned	Senecation	220697	2 c.	
Brandy	N/A	N/A	2 oz.	
Nutmeg, ground	Culinary Secrets	345497	1/2 tsp.	
Cloves, ground	Culinary Secrets	345215	1/2 tsp.	
Eggs	Maines	092112	8 ea.	

Heavy Cream	Crowley	O15500	2 c.	

