

CRAB AND CHIVE TART

In many regions of the United States, fresh pasteurized lump crabmeat is readily available April through November, but it also can be purchased flash-frozen or canned. Here the delicate, sweet flavor of the crab is complemented by mild chives, sweet red bell peppers, and Old Bay Seasoning—the traditional flavors of a crab cake in a crispy cornmeal crust.

MAKES

One 9-inch tart

CRUST

Cornmeal Pastry Dough (page 78), fitted into a 9-inch tart or quiche pan and chilled

INGREDIENTS	VOLUME	OUNCES
Unsalted butter	1 tbsp	-
Diced red bell pepper	½ cup	2.5
Heavy cream	1½ cups	13
Large eggs	3	-
Old Bay Seasoning	½ tsp	-
Grated Gruyère	¾ cup	2.25
Lump crabmeat	¾ cup	4
Chopped chives	2 tbsp	-

- 1 Preheat the oven to 400°F and set the rack in the lowest position.
- 2 Line the chilled crust with lightly oiled or sprayed parchment and fill with weights. Partially blind bake the crust until it is a matte, pale golden color, 15 to 20 minutes. Transfer the crust to a cooling rack and remove the weights and parchment. Reduce the oven temperature to 350°F.
- 3 In a medium sauté pan, melt the butter over medium heat. Add the red peppers and sauté for 5 to 10 minutes, or until tender. Set aside.
- 4 In a medium bowl, combine the heavy cream, eggs, and Old Bay and whisk until thick and smooth.
- 5 Sprinkle half of the cheese over the bottom of the prepared crust and arrange the sautéed peppers and the crabmeat in an even layer over the cheese. Pour the heavy cream mixture over the peppers and crabmeat layer and sprinkle it with the remaining cheese and the chives.



- 6 Bake until the center of the tart is just set and the edges are golden brown, 20 to 25 minutes.
- 7 Remove the tart from the oven and place it on a cooling rack.
- 8 Serve warm or at room temperature.