

FRISÉE-APPLE SALAD

6 SERVINGS A delicious winter salad that would also be great alongside pork chops.

- 4½ tablespoons fresh lemon juice
- 1½ large shallots, finely chopped
- ½ teaspoon finely grated lemon peel
- 4½ tablespoons extra-virgin olive oil
- 2 3- to 4-ounce heads of frisée, coarsely torn
- 2 small heads of Belgian endive, cut crosswise into thin strips
- 2 small Pink Lady or Jazz apples, quartered, cored, cut into matchstick-size strips
- 9 radishes, trimmed, thinly sliced
- 3 tablespoons coarsely chopped fresh Italian parsley

Combine lemon juice, chopped shallots, and grated lemon peel in small bowl. Gradually whisk in oil. Season dressing to taste with salt and pepper. **DO AHEAD** Can be made 2 hours ahead. Let stand at room temperature. Rewhisk before using.

Combine frisée, endive, apples, radishes, and parsley in large bowl. Toss salad with dressing and serve.

CREAM TART WITH ORANGES, HONEY, AND TOASTED-ALMOND CRUST

8 SERVINGS This simple tart has a creamy filling and an easy press-in crust.

crust

Melted butter for pan plus
6 tablespoons (¾ stick) chilled
unsalted butter, diced

- ¾ cup all purpose flour
- ¾ cup whole almonds, toasted, cooled
- ¼ cup sugar
- ¾ teaspoon (scant) salt
- 1 large egg yolk

filling and topping

- 2 teaspoons water
- ¼ teaspoon plain unflavored gelatin
- 3 large egg yolks
- ¼ cup sugar
- 4½ teaspoons cornstarch
- ½ teaspoon finely grated orange peel
- 1 cup whole milk
- ½ cup chilled heavy whipping cream
- 3 oranges
- Honey

CRUST Brush melted butter over bottom (not sides) of 9-inch-diameter tart pan with removable bottom. Blend flour, almonds, sugar, and salt in processor until nuts are finely ground. Add 6 tablespoons diced butter. Blend until mixture resembles coarse meal. Add yolk. Blend until dough comes together in moist clumps. Press dough evenly onto bottom and up sides of pan. Pierce dough all over with fork. Freeze until firm, at least 30 minutes. **DO AHEAD** Can be made 1 day ahead. Keep frozen.

Preheat oven to 400°F. Bake crust until deep golden brown (crust will puff slightly), about 18 minutes. Transfer crust to rack and cool completely.

FILLING AND TOPPING Place 2 teaspoons water in small cup. Sprinkle gelatin over. Let stand until gelatin softens, 10 to 12 minutes.

Whisk yolks, sugar, cornstarch, and orange peel in medium bowl to blend. Bring milk to simmer in heavy medium saucepan over medium heat. Gradually whisk hot milk into yolk mixture. Return to same saucepan. Whisk until custard thickens and boils, about 2 minutes. Remove from heat. Add gelatin mixture and whisk until dissolved and custard is smooth.

Transfer custard to another medium bowl. Let cool to room temperature, stirring occasionally, about 30 minutes (custard will be very thick).

Beat cream in medium bowl until peaks form. Whisk custard until smooth. Fold whipped cream into custard in 3 additions. Transfer filling to crust. Chill tart until filling sets, at least 3 hours and up to 8 hours.

Cut ½ inch off top and bottom of each orange. Stand 1 orange on flat end. Cut off all peel and pith, following contour of fruit. Working over bowl, cut between membranes, releasing orange segments.

Gently slide tip of small knife between crust and sides of pan to loosen crust. Push up tart pan bottom, releasing tart.

Cut tart into wedges. Transfer to plates. Arrange several orange segments atop each wedge of tart; drizzle with honey and serve. ■

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