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FOREWORD BY JESSICA B. HARRIS

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Rich Cheese Tart

(for Meat Days)

TARTE OWTE OF LENTE

MAKES ONE 9-INCH TART, SERVING 6 TO 8 *The recipe for this dish comes to us from the 1490 cookbook Gentyll Manly Cokere and is perfect for your celebratory feast, Easter or otherwise: rich, delicious, and a great way to show off the subtlety of white pepper. If you would rather make a freestanding pie, use a springform pan or a round cake pan rather than a pie pan.*

FOR THE CRUST:

2 sticks (16 tablespoons) unsalted butter, plus more for pan
Large pinch of saffron
2¼ cups cake flour, plus more for pan
1 teaspoon kosher salt
2 egg yolks
1 large egg, beaten, for egg wash

FOR THE FILLING:

1 cup grated white cheddar cheese
⅔ cup heavy cream
1 large egg, beaten
2 egg yolks
1 teaspoon ground white pepper
¼ teaspoon kosher salt

TO make the crust, cut the 2 sticks butter into ½-inch cubes. Melt one-quarter of the butter cubes in a saucepan with the saffron. It should turn orange when bloomed. Put the 2¼ cups cake flour and the salt in the bowl of a food processor fitted with the metal blade and pulse a few times to combine. Add the remaining butter cubes and the saffron butter and pulse until entirely combined. This is a rich crumbly crust, not flaky, so combine fully. Add the yolks and pulse until mixed. If the dough seems dry, add a few tablespoons of ice water and pulse to bring together. Form the dough into a disk, wrap in plastic, and chill for 30 minutes.

PREHEAT the oven to 350°F. Butter and flour a 9-inch springform pan. Divide the dough into two equal pieces. Return one-half to the refrigerator and roll the other into a disk about ¼ inch thick. Gently place it in

the prepared pan, nudging the dough down into the bottom without stretching it. Trim around the top of the pan, leaving a ½-inch margin above the rim.

TO make the filling, combine the cheese, cream, egg and yolks, white pepper, and salt in a large bowl and fold together. Brush the lip of the bottom crust with the egg wash and gently fill the crust with the cheese mixture. Roll out the second half of the dough into a disk slightly larger than the pan. Cut a vent hole in the center of the disk. Fold the disk in half and then in quarters, position the hole in the center of the pie, and then unfold it. Crimp the edges to seal and trim any excess dough. Brush egg wash on the top.

BAKE in the preheated oven until the crust is a rich golden brown, 45 to 50 minutes. Serve warm or cold.