

# Ancho Chile Tart

Serves 6

*The rich, earthy ingredients in this tart create a sophisticated prelude to a meal. It's delicious on its own, but we love to dress up this dish by setting it atop black beans tossed in a buerre-blanc sauce. The center of the tart may be a bit soft when it first comes out of the oven, but will continue to set as it cools. If the top begins to brown at a faster rate than the custard sets, place a layer of parchment paper over the tart to protect it.*

## Ingredients

1 small	acorn squash, roasted
3	eggs
1 cup	half & half
2-3 Tbsp.	ancho chile powder or ½ tablespoon dried ancho chile, reconstituted
¼ cup	sun-dried tomatoes, julienned
1 cup	cilantro leaves, chopped
	Salt and pepper to taste
1 cup	hard Mexican cheese (such as Asadero or Cacique), crumbled
1	pie crust

## Method

### Oven Temperature: 570-600 degrees

- Slice the squash in half and roast until meat is soft. In a medium mixing bowl, combine ¾ cup of the squash meat with the eggs.
- In a separate bowl, combine the half & half, ancho chile powder, sun-dried tomatoes, and cilantro leaves. Mix together thoroughly. Add salt and pepper as needed.
- Spread the cheese evenly over the bottom of the pie crust.
- Pour the half & half mixture into the squash mixture. Stir to combine well, and pour into the pie shell over the cheese (it should come to about ½-in. below the crust's rim).
- Bake in the raw landing zone, rotating halfway through the cooking process. Bake until a knife blade inserted near the edge of the tart comes out clean, and the tart is slightly brown in color. The custard should be softly set.
- Transfer the tart to a rack to cool. Serve warm or at room temperature.

*Garnish with cilantro.*



[www.woodstone-corp.com](http://www.woodstone-corp.com) (800)-988-8103