



# WOOD-FIRED CRANBERRY, PECAN & WALNUT TART WITH VANILLA BEAN AFFOGATO

**PREP TIME:** 30 MINUTES

**COOK TIME:** 45 - 55 MINUTES

**SERVES:** 6

## INGREDIENTS:

Pre-made tart shells or pastry dough	1 cup heavy cream
Pecans and walnuts, chopped and toasted	1 tablespoon confectioners' sugar
Dried cranberries	1 teaspoon vanilla extract
Caramel sauce (store-bought or homemade)	Vanilla bean ice cream
Fresh mint for garnish (optional)	Hot espresso

## DIRECTIONS

1. If using pre-made tart shells, follow the package instructions for baking and set them aside to cool. If using pastry dough, roll it out and line tart pans with the dough. Bake according to the pastry dough instructions until golden brown. Let them cool completely.
2. In a saucepan, combine the toasted and chopped mixed nuts and dried cranberries. Mix them together with caramel sauce to create the nut and cranberry mixture. Warm in oven, stirring occasionally to combine.
3. In another bowl, begin the whipped cream by whipping heavy cream until it starts to thicken.
4. Add powdered sugar and vanilla extract to the cream and continue whipping until soft peaks form. Be careful not to over-whip.
5. Fill each tart shell with a generous spoonful of the nut and cranberry mixture.
6. Drizzle caramel sauce over the berry/nut mixture and return tarts on a tray to oven for an additional minute or two.
7. Spoon the semi-whipped cream on top of the tarts to create a "snowfall" effect.
8. Serve with a scoop of ice cream topped with a partial shot of espresso either on the side of each tart or directly on the tart and under the whipped cream.



**COOKED USING THE:**  
**XO WOOD-FIRED PIZZA OVEN**

