

Cranberry Mulled Wine Mousse in Chocolate Shortbread Tarts



This can be made as individual servings or a single large 10" tart.

Chocolate Shortbread Tart Shells

2 cups flour
2/3 cup powdered sugar
1/4 cup cocoa
1 cup butter cut in cubes
2 tbsp. cold water

Sift together flour, powdered sugar and cocoa. In a food processor, pulse to cut in butter, add cold water and process again. Mixture will still be powdery. Turn out onto plastic wrap and press into a cylinder, then slice sections of the dough to press into greased individual tart shells, or turn the whole mixture into a large tart shell and press into form. Prick bottom with a fork and bake at 350° for 20 minutes. Remove from shells before they cool completely.

Cranberry Mulled Wine Filling

12 oz. (1 bag) cranberries
1/2 cup orange juice
1/2 cup sugar
2 tbsp. Robert Lambert Mulled Wine Syrup

Bring all ingredients to a boil, mash to pop berries, cool completely.

1 pint heavy whipping cream

¼ cup Robert Lambert Mulled Wine Syrup

Whip cream, near the end beat in the Mulled Wine Syrup. In a large bowl fold half the cream into the cranberry mixture. Fill tarts, then garnish with the other half of the cream from a pastry bag fitted with a star tip.

Makes 8-12 individual tarts or one large 10" tart.