Cranberry-Chocolate Tart

Thank you to *Bon Appetit* magazine for this recipe.

<u>Cranberry Topping</u>
½ cup cranberry juice, divided
1 teaspoon unflavored gelatin
1 12-ounce bag fresh or frozen cranberries
¾ cup sugar
2 teaspoons fresh lemon juice
1 teaspoon finely grated lemon peel
1 teaspoon grated peeled fresh ginger
Pinch of salt
4 tablespoons finely chopped crystallized ginger

Pour ¼ cup cranberry juice into small bowl; sprinkle gelatin over. Let stand until softened, 15 minutes. Combine ¼ cup cranberry juice, cranberries, and next 5 ingredients in medium saucepan; bring to boil, stirring until sugar dissolves. Reduce heat to medium; simmer until cranberries are tender but plump, 5 minutes. Strain into bowl; set cranberries aside. Add gelatin mixture to hot juice in bowl; stir until gelatin dissolves. Stir cranberries back into juice. Chill until cranberry mixture is cold and slightly thickened, at least 8 hours or overnight. **Do Ahead:** Can be made 2 days ahead. Cover and chill.

Stir chopped crystallized ginger into cranberry mixture.

Crust
1 ¼ cups chocolate wafer cookie crumbs (made from about 6 ½ ounces cookies, finely ground in processor)
¼ cup sugar
1/8 teaspoon salt
5 to 6 tablespoons unsalted butter, melted

Position rack in center of oven and preheat to 350 degrees F. Combine chocolate wafer cookie crumbs, sugar, and salt in medium bowl; add 5 tablespoons melted butter and stir until crumbs feel moist when pressed together with fingertips, adding remaining 1 tablespoon melted butter if mixture is dry. Press crumb mixture firmly onto bottom and up sides of 9-inch-diameter tart pan with removable bottom. Bake chocolate crust until beginning to set and slightly crisp, pressing with spoon if crust puffs during baking, about 14 minutes. Transfer tart pan to rack and cool crust completely before filling.

Marscapone Filling
1 8-ounce container marscapone cheese
½ cup powdered sugar
½ cup chilled whipping cream
1 teaspoon vanilla extract
Thin strips of crystallized ginger (optional garnish)

Serves 10-12