

# The Blackberry Tart



Serves :

6-8



Prep :

2h



Rest :

Freezing : -  
Refrigeration : 24h



Cook :

Temperature : 338°F  
Time : 45 min.

## Special equipment

Ø20/22 cm tart ring

3mm dough thickness guides

## List of recipes

- ✓ Sweet pastry
- ✓ Almond cream
- ✓ Pastry cream (C. Grolet's way)
- ✓ Blackberry marmalade



# Steps

## D-1 Morning

### 🌀 **Making the sweet pastry**

*Refrigerate for at least 6 hours*

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## D-1 Evening

### 🌀 **Lining the tart shell**

*Refrigerate for at least 6h*

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## D-Day

### 🌀 **Blind baking the tart shell**

*15-20 minutes at 170°C/338°F*

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### 🌀 **Egg wash**

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### 🌀 **Baking the tart shell**

*10-15 minutes at 170°C/338°F*

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### 🌀 **Making the almond cream**

*Bake the tart shell for 10-15 minutes at 170°C/338°F*

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### 🌀 **Making the pastry cream**

*Refrigerate*

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### 🌀 **Making the blackberry compote**

*Refrigerate for 30 minutes*

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### 🌀 **Assembling the tart**

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# Sweet pastry

The quantity prepared is intended for 2 tarts with a diameter of 20 to 22 cm (you can freeze the unused portion).

## Ingredients

- ☑ 150 g ~ Butter
- ☑ 95 g ~ Powdered sugar
- ☑ 1 g ~ Fleur de sel
- ☑ 1 pinch of vanilla powder
- ☑ 30 g ~ Almond powder
- ☑ 60 g ~ Whole egg (x1 large)
- ☑ 250 g ~ All-purpose flour

- Prepare the dough the morning before to respect the resting times.
- Take 150 g of butter out of the refrigerator at least 2 hours before starting the recipe to bring it to room temperature and cut it into small cubes.
- Cream the butter using a stand mixer fitted with the paddle attachment.
- Add 95 g of sifted powdered sugar and mix, gradually increasing the speed until obtaining a creamy and homogeneous mixture.
- Add 30 g of ground almonds (or hazelnuts), a pinch of fleur de sel, and a bit of vanilla powder. Continue mixing on medium speed.
- Add 60 g of beaten whole eggs (approximately 2) to the mixture.
- Finish mixing with a flexible spatula or scraper (it will be much more effective than the mixer paddle).
- Finally, add 250 g of sifted all-purpose flour (preferably T55 or T65).
- Mix with the stand mixer without overworking the dough. The mixture should be homogeneous.
- Then, using your hands, form a ball and divide it into two equal parts to form two balls.
- Wrap each ball tightly in cling film.
- Flatten the balls slightly to facilitate rolling later.
- Chill the pastry in the refrigerator for ideally 6 to 8 hours.



# Lining a tart shell

Preferably done the night before to respect the resting times.

- Take the dough ball out of the refrigerator 30 minutes before rolling it out.
- Flour the work surface and the dough ball.
- Roll out the dough ball by applying firm pressure (but be careful not to crush it, as it may tear).
- Check from time to time that the dough is not sticking to the work surface.
- Use 2-3 mm thick rulers to achieve a perfect result.
- Cut out the tart base using the same-sized pastry ring you will be using.
- Gather the dough scraps and form a ball, then transfer the dough disc onto a piece of parchment paper (be careful not to deform the disc).
- Place the disc in the refrigerator.
- With the remaining dough, create strips that are at least 2 cm wide (as long as possible).
- Place the strips in the refrigerator.
- Butter the tart ring (preferably a perforated ring).
- Prepare a perforated baking sheet and a perforated silicon mat.
- Attach the strips to the tart ring (butter will make it easier).
- The bottom of the strip should be in contact with the baking mat, and a few millimeters should extend beyond the ring.
- Seal the strips together using water and your finger.
- Once the strips are in place, slightly push out the part that extends beyond the ring to facilitate the addition of the dough disc later on.
- At this stage, place the ring with the strips in the refrigerator for a few minutes to firm up the dough strips.
- Moisten the bottom of the strip and the edge of the dough disc.
- Insert the dough disc into the ring so that the two moistened parts come into contact. Center the disc and make sure to push it down as far as possible, forming as straight an angle as possible.
- Press the disc against the strip and, using a wet finger, try to eliminate any excess thickness.  
With a little practice, no difference will be visible.
- Place the tart shell in the refrigerator, ideally overnight.  
The dough should become firm and develop a crust!



## Ingredients

- ☑ 1 ~ Egg yolk
- ☑ 4 g ~ Liquid cream (35% fat)

## Baking the tart crust

- Preheat the oven to 170°C / 338°F.
- Take the tart shell out of the refrigerator and neatly trim off any excess dough.
- Place in the oven at 170°C/338°F in convection mode for about 15 minutes. The ideal time is when the tart has a light golden color and the edges of the tart have started to detach from the ring.
- This allows for easy removal of the ring.
- Wait a few minutes for the tart shell to cool and set.
- Using a sieve or a microplane, smooth out the edges.
- Then, using a mixture of 1 egg yolk and 4 g of heavy cream, brush the bottom and sides of the tart. This will help make the tart shell more watertight and give it a beautiful color.
- Place back in the oven at 170°C / 338°F for 8 to 10 minutes. The ideal time will be determined visually. You will decide the desired color, but be careful as it can change within a minute, so keep an eye on the baking process.



## Ingredients

- ☑ 30 g ~ Softened butter
- ☑ 30 g ~ Superfine sugar
- ☑ 30 g ~ Almond powder
- ☑ 30 g ~ Whole egg (x1)
- ☑ 1 tablespoon of amber rum
- ☑ 15-20 ~ Small blackberries

## Almond cream

- Beat the softened butter with superfine sugar and almond powder in a mixer fitted with a paddle attachment.
- Stop when the mixture becomes creamy.
- Gradually add in the eggs and possibly the rum. It is better to do this by hand with a spatula. The mixture will be more effective and quicker.
- Pour the cream onto the tart shell and spread it evenly.
- Add some fresh blackberries, pressing them down into the cream.
- Bake again for 10-15 minutes at 170°C/338°F.
- Optional: drizzle a few drops of olive oil onto the hot tart shell after removing from the oven.



## Ingredients

- ✓ 150 g ~ Whole milk
- ✓ 17 g ~ Whipping cream (30% fat)
- ✓ 30 g ~ Egg yolks (x2)
- ✓ 17 g ~ Superfine sugar
- ✓ 17 g ~ Mascarpone
- ✓ 9 g ~ Cornstarch
- ✓ 9 g ~ All-purpose flour
- ✓ 1 ~ Vanilla bean
- ✓ 3 g ~ Gelatin
- ✓ 18 g ~ Water (if using powdered gelatin)
- ✓ 17 g ~ Butter
- ✓ 10 g ~ Melted cocoa butter

## C. Grolet's pastry cream

- Soak the gelatin in water to let it swell.
- Heat the milk and whipping cream in a saucepan over medium heat.
- Infuse the split and scraped vanilla bean for 30 minutes.
- Meanwhile, whisk the sugar, pastry cream powder, flour, and egg yolks until they turn pale.
- Pour the hot vanilla milk-cream mixture into the pale mixture and stir.
- Pour everything back into the saucepan and bring to a boil for 2 minutes.
- Off the heat, add the cocoa butter.
- Also add the gelatin, then the butter, and finally the mascarpone.
- Blend with an immersion blender and spread over the tart shell, on top of the almond-blackberry cream.
- Cover with plastic wrap and refrigerate.



## Ingredients

- ✓ 220 g ~ Blackberries
- ✓ 10 g ~ Lemon
- ✓ 80 g ~ Superfine sugar

## Blackberry compote

- Put fresh blackberries with 80g of superfine sugar and lemon juice in a saucepan.
- Cook over low heat for about 10-15 minutes, letting it reduce to the desired consistency.
- Stop cooking when the compote becomes viscous.
- Remove from heat and store in the refrigerator for 30 minutes.
- Cover the tart with the compote, spreading it over the layer of pastry cream (which should be well set)



# Assembly

- o Place the wild blackberries in a mixing bowl, add olive oil (or grape seed oil) and mix very gently to coat them.
- o Arrange them on the surface of the tart, with the hole facing downwards.



# Tips

## ❖ About blackberries :

I highly recommend going blackberry picking (between August and September in France). It can be a fun family activity, and wild blackberries will have much more flavor than those bought in stores.

## ❖ Simplification of the recipe :

I wanted to strictly follow Cédric Grolet's recipe, but I must admit that I find it a bit "too much" at times!

For example, with the pastry cream, you can simply make a regular pastry cream without adding cocoa butter and mascarpone. The layer of pastry cream is so thin that I don't think our taste buds will be expert enough to notice a significant difference.