

# The Rhubarb tart



**Serves :**

6-8



**Prep :**

1h30



**Rest :**

Freezing : -  
Refrigeration : 6h



**Cook :**

Temperature : 320°F  
Time : 20-25 min.

## Special equipment

- Tart ring(Ø20-22 cm)
- 3mm dough thickness guides
- Cutter or scalpel

## List of recipes

- ✓ Sweet pastry (tart base)
- ✓ Rhubarb compote
- ✓ Almond cream



# Steps

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*Refrigerate for at least 2 hours*
- 👉 **Lining the pastry shell** Page **4**  
*Refrigerate for at least 6 hours*
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*Refrigerate for at least 6 hours*

## D-Day

- 👉 **Baking the pastry shell** Page **5**  
*Bake for 15-20 min at 180°C/356°F (fan assisted)*
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*Bake for 20-25 min at 160°C/320°F*
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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.

- o Take the dough ball out of the refrigerator 30 minutes before rolling it out.
- o Flour the work surface and the dough ball.
- o Roll out the dough ball by applying firm pressure (but be careful not to crush it, as it may tear).
- o Check from time to time that the dough is not sticking to the work surface.
- o Use 2-3 mm thick rulers to achieve a perfect result.
- o Cut out the tart base using the same-sized pastry ring you will be using.
- o 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).
- o Place the disc in the refrigerator.
- o With the remaining dough, create strips that are at least 2 cm wide (as long as possible).
- o Place the strips in the refrigerator.
- o Butter the tart ring (preferably a perforated ring).
- o Prepare a perforated baking sheet and a perforated silicon mat.
- o Attach the strips to the tart ring (butter will make it easier).
- o The bottom of the strip should be in contact with the baking mat, and a few millimeters should extend beyond the ring.
- o Seal the strips together using water and your finger.
- o 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.
- o At this stage, place the ring with the strips in the refrigerator for a few minutes to firm up the dough strips.
- o Moisten the bottom of the strip and the edge of the dough disc.
- o 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.
- o 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.
- o Place the tart shell in the refrigerator, ideally overnight.  
The dough should become firm and develop a crust!



## Ingredients

- ✓ 1 x egg yolk
- ✓ 4 g ~ Liquid cream (35% fat)

## Baking the tart crust

- Preheat the oven to 170-180°C / 338-356°F.
- Take the tart shell out of the refrigerator and neatly trim off any excess dough.
- Place in the oven at 180°C/356°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 170-180°C / 338-356°F for 8 to 12 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.

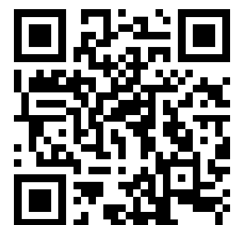


## Ingredients

- ✓ 600 g ~ Rhubarb
- ✓ 150 g ~ Superfine sugar
- ✓ 86 g ~ Water
- ✓ 6 g ~ Gelatin (200 blooms)

## Rhubarb compote

- Mix 6g of gelatin with 36g of cold water, then refrigerate for at least 20 minutes.
- Peel and chop 600g of rhubarb into small pieces.
- Pour the rhubarb into a large saucepan.
- Add 150g of superfine sugar and 50g of water, then mix quickly.
- Cook over low heat and covered at first (for 5 minutes). The rhubarb will release a lot of juice.
- Then continue cooking uncovered and stir very often to prevent the rhubarb from sticking to the bottom of the pan.
- When the compote becomes thick enough (it should not contain too much water), transfer it to a mixing bowl.
- Add the gelatin mixture and stir until the gelatin dissolves completely.
- Cover with plastic wrap and refrigerate for at least 6 hours.



# Almond cream

## Ingredients

- ☑ 35 g ~ Almond powder
- ☑ 35 g ~ Powdered sugar
- ☑ 35 g ~ Softened butter
- ☑ 35 g ~ Whole egg (x1)
- ☑ 10 g ~ Amber rum

- In the bowl of a stand mixer, pour:
  - 35g of soft butter (room temperature),
  - 35g of powdered sugar,
  - and 35g of almond powder.
- Mix with the paddle attachment on medium speed until obtaining a homogeneous paste. Towards the end, use a spatula, it's simpler and quicker.
- When the mixture becomes creamy and homogeneous, add 35g of beaten whole egg.
- Mix with the spatula, being careful not to incorporate too much air into the cream!
- Add a cap of amber rum or vanilla extract.
- Mix quickly because the more you beat the cream, the more it risks inflating during baking.
- Pour the cream onto the tart base and spread it evenly over the entire surface. As it is quite liquid, simply tilt the tart base.
- Bake at 160°C/320°F for 20-25 minutes (in convection mode). The almond cream should be slightly golden.



# Assembly

- Take the rhubarb compote out of the fridge and loosen it with a wooden spoon.
- Gently spread it over the tart crust using an angled spatula or a fork. You can use a large spatula to create a perfect level!
- Clean the edges of the tart with a paper towel.

## For the decoration :

- Peel only the flat part of a few rhubarb stalks.
- Using a mandolin, cut long slices of 5 mm thickness.
- Place the slices on a baking sheet covered with parchment paper. (Be careful, it will release a lot of water during cooking.)
- Generously sprinkle the slices with superfine sugar.
- Bake at 160°C/320°F for about 20 minutes (in a convection oven). The sugar should be completely melted and the slices should be very soft. It would be possible to caramelize them, but handling the slices would be more complicated.
- Use your imagination to create the decoration.
- For my part, I often cut them in half lengthwise to obtain narrower slices. Then I try to align them on my tart to create a gradient of color.
- The slices that protrude from the tart will need to be cut with a very sharp tool (scalpel, cutter, ...).
- When all the slices have been positioned on the tart, brush the tart with a neutral glaze (or a fruit jelly).

