



Rustic Autumn Tarts

- Below you'll find a list of ingredients and equipment needed for your class. To ensure efficiency during class, please have all ingredients on hand before class begins. **Any prep work to be done before class is highlighted in yellow.**
- All recipes used in class will be attached in your confirmation email. Please scroll past the equipment list for the recipes.
- If you have any questions or concerns email us, bakingeducation@kingarthurbaking.com. All Zoom links are sent out on the day of class. If you have not received the link 1 hour before your class begins, please contact us at the email above.

INGREDIENTS (total amount needed for the class)

All-Purpose flour: 308 grams (3 cups + 1 tablespoon), plus more for dusting

Sugar: 50 grams (1/4 cup)

Salt: 1 teaspoon, plus more for seasoning

Black pepper: for seasoning

Cinnamon: 1/2 teaspoon

Nutmeg: 1/8 teaspoon

Unsalted butter: 227 grams (1 cup), cold

Egg: 1

Ricotta cheese: 130 grams (1/2 cup + 1 tablespoon)

Apples: 2-3 large; any apple(s) of your choice, some examples are granny smith, honey crisp, gala

Lemon: 1

Fig jam or spread: 60 grams (3 tablespoons)

Prosciutto: 2 slices

Arugula: 25 grams (1/4 cup)

Water: 119 grams (1/2 cup), cold; if possible place in refrigerator about an hour before class, or use ice cubes to chill



EQUIPMENT

Scale (preferred) or measuring cup set

Measuring spoons

Mixing bowls, assorted sizes

Mixing spoon or rubber spatula

Liquid measuring cup

Sheet pan

Rolling pin

Microplane or fine cheese grater

Chef's knife or paring knife

Parchment paper, pan spray or equivalent

Plastic wrap

Recommended, but not required equipment

Bowl scraper and bench scraper

Pastry blender

Pizza or pastry cutter

Pastry brush

Extra sheet pan