



**Welcome to the King Arthur Baking School's Rustic Spring Tarts class. Want a sweet tart? Want a savory tart? We've got you covered. Our perfect pastry dough will prove to be the most versatile tool in your baking arsenal. We'll use seasonal ingredients to whip up show-stopping free form creations, like an Asparagus and Ricotta Tart and a Fresh Berry Crostata. Join us to learn the techniques to construct a flaky, yet tender dough to create casually elegant tarts, no special pans required. Below you'll find a list of ingredients and equipment to have on hand and ready to go before class begins. We look forward to baking with you! Please scroll past ingredient list for your recipes.**

### **INGREDIENTS (total amount needed for the class)**

All-Purpose flour: 225 grams (about 2 cups), plus more for dusting

Brown sugar: 107 grams (1/2 cup)

Salt: 1 teaspoon, plus more for seasoning

Cinnamon: 1/4 teaspoon

Cornstarch: 28 grams (1/4 cup)

Unsalted butter: 172 grams (3/4 cup), cold

Egg: 1

Ricotta cheese: 113 grams (1/2 cup)

Asparagus: 6 stalks

Parmesan cheese: 50 grams (1/2 cup)

Lemon: 1 large

Berries\*: 510 grams (3 cups) fresh or frozen (use any combination of berries, such as blueberries, blackberries, raspberries, or strawberries).

Water: 89 grams (about 1/2 cup), cold

Sparkling sugar: optional garnish

Black pepper

\*If using frozen fruit, leave it in the freezer until class starts. We want the fruit to remain partially frozen.

### **EQUIPMENT**

Scale (preferred) or measuring cup set

Measuring spoons



Mixing bowls (1 medium, 1 small)

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