



Welcome to the King Arthur Baking School's Rustic Summer 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 a Tomato, Ricotta, and Cheese Tart, and Fresh Peach 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!

INGREDIENTS (total amount needed for the class)

Unsalted butter: 227 grams (1 cup), cold

Sugar: 99 grams (1/2 cup)

Salt: 1 teaspoon

Vanilla extract: 1 teaspoon

All-Purpose flour: 300 grams (2 1/2 cups), plus more for dusting

Cornstarch: 21 grams (3 tablespoons)

Cinnamon: 1/4 teaspoon

Peaches: 510 grams (3 cups) peeled (optional) and sliced 1/8" thick, fresh or frozen

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

Parmesan: 50 grams (1/2 cup), grated

Tomatoes: 2 medium

Pesto: 2 tablespoons

EQUIPMENT

Scale (preferred) or measuring cup set

Measuring spoons

Mixing bowls (2 medium)

Mixing spoon or rubber scraper

Bowl scaper

Bench scaper

Parchment paper



Baking sheets (2)

Pan spray

Rolling pin

Chef's knife or paring knife

Cutting board