



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: 308g (3 cups+ 1 tablespoon), plus more for dusting
- ☐ Sugar: 50g (¼ cup)
- ☐ Salt: 1 teaspoon, plus more for seasoning
- ☐ Black pepper: for seasoning
- ☐ Cinnamon: ½ teaspoon
- ☐ Nutmeg: ⅛ teaspoon
- ☐ Unsalted butter: 227g (1 cup), cold
- ☐ Egg: 1
- ☐ Ricotta cheese: 130g (½ cup)
- ☐ Apples: 2-3 large; any apple(s) of your choice, some examples are granny smith, honey crisp, gala
- ☐ Lemon: 1
- ☐ Fig jam or spread: 60g (3 tablespoons)
- ☐ Prosciutto: 2 slices
- ☐ Arugula: 25g (¼ cup)
- ☐ **Water: 119g (½ 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
- ☐ Bowl scraper and bench scraper
- ☐ Baking sheet
- ☐ Rolling pin
- ☐ Microplane or fine cheese grater
- ☐ Chef's knife or paring knife
- ☐ Parchment paper, pan spray or equivalent
- ☐ Plastic wrap
- ☐ Pastry blender
- ☐ Pizza or pastry cutter
- ☐ Pastry brush

Prosciutto, Fig and Ricotta Tart

YIELD: 11"x13" TART

INGREDIENTS

CRUST

- ☐ 150g (1 ¼ cups) King Arthur Unbleached All-Purpose Flour
- ☐ ½ teaspoon salt
- ☐ 113g (½ cup) unsalted butter, cold, cut into ½" dice
- ☐ 59g (¼ cup) water, cold, or more as needed

FILLING

- ☐ 113g (½ cup) ricotta cheese
- ☐ 1 lemon, zested
- ☐ 60g (3 tablespoons) fig jam or spread
- ☐ 2 slices prosciutto
- ☐ 25g (¼ cup) arugula
- ☐ Salt and pepper, to taste

ASSEMBLY

- ☐ Egg wash (1 egg, pinch of salt, splash of water), optional

DIRECTIONS

CRUST

1. Combine the flour and salt in a mixing bowl.
2. Cut in the butter until the mixture resembles a coarse meal.
3. Add the water, mixing and folding the mixture over itself until a shaggy dough forms.
4. Remove the dough mass to a work surface. Fold the dough over itself a few more times, until it looks cohesive and not too dry. The dough should not be sticky.
5. Form the dough into a flat square and wrap in plastic. Chill the dough for at least 30 minutes to allow the flour to hydrate, the butter to chill, and the gluten to relax. At this point, the dough may be stored in the refrigerator for up to 2 days or frozen up to 3 months. Thaw the dough overnight in the refrigerator before using.

ASSEMBLY, AND BAKE

1. Preheat oven to 400°F.
2. Combine the ricotta, lemon zest, salt and pepper.
3. Roll tart dough into a rectangle approximately 11"x13", or ⅛" thick.
4. Trim off a thin strip of dough from each edge. Lightly egg wash the edge of the tart. The egg wash will act as a glue to hold the frame in place.
5. Place each strip of dough along the outer edge of the tart to create a frame. When placing the strip be sure the straight cut edge is facing outward. Egg wash the top of the frame.
6. Carefully spread the ricotta filling on top of the tart. Dollop the fig jam on top.
7. Tear the prosciutto into pieces and distribute evenly onto the tart.
8. Bake for 20-25 minutes, or until the tart is golden brown.
9. Once out of the oven, garnish with arugula.
10. Serve warm. Store in the refrigerator, wrapped in plastic or an airtight container. To reheat, place in a 375°F oven for 10-15 minutes, or until warmed through.

Apple Crostata

YIELD: ONE 9" CROSTATA

INGREDIENTS

CRUST

- ☐ 150g (1 ¼ cups) King Arthur Unbleached All-Purpose Flour
- ☐ ½ teaspoon salt
- ☐ 113g (½ cup) unsalted butter, cold, cut into ½" dice
- ☐ 59g (¼ cup) water, cold, or more as needed

FILLING

- ☐ 50g (¼ cup) sugar
- ☐ ⅛ teaspoon salt
- ☐ 1 tablespoon King Arthur Unbleached All-Purpose Flour
- ☐ ½ teaspoon ground cinnamon
- ☐ ⅛ teaspoon ground nutmeg
- ☐ 2 large apples, peeled, cored, and diced into ¼" pieces

ASSEMBLY

- ☐ Egg wash (1 egg, pinch of salt, splash of water), optional
-

DIRECTIONS

CRUST

1. Combine the flour and salt in a mixing bowl.
2. Cut in the butter until the mixture resembles a coarse meal.
3. Add the water. Fold and press the dough over itself until a shaggy mass forms.
4. Remove the dough mass to a work surface. Continue to fold the dough over itself until no streaks or clumps of flour remain. The dough should be tacky, but not sticky and wet. Be careful not to overmix.
5. Form the dough into a disk, wrap it in plastic wrap, then flatten it into a round about 6" in diameter and about 1" thick. Chill the dough for at least 30 minutes to allow the flour to hydrate, the butter to chill, and the gluten to relax. At this point, the dough may be stored in the refrigerator for up to two days or frozen up to three months. Thaw the dough overnight in the refrigerator before using.

FILLING, ASSEMBLY, AND BAKE

1. Preheat oven to 400°.
2. In a large bowl, combine the sugar, salt, flour, cinnamon, and nutmeg. Mix in apples until fully coated. Set aside.
3. Place the dough on a lightly floured surface. Using your rolling pin, gently, but firmly tap down on the dough to make the cold butter pliable. This will make the dough easier to roll and less likely to crack.
4. Begin rolling the dough from the center out, taking care not to roll over the edges. Rotate the dough ⅛ of a turn between each roll to ensure the dough is not sticking and keeps its round shape. Roll the dough to about ⅛" thick, about 14" in diameter.
5. Transfer the dough to a half sheet of parchment paper. Carefully distribute the filling by scooping the apples onto the center of the dough circle. Try not to add too much liquid at this point. Leave a 2" border around the edge.
6. Fold the edges of the dough in toward the center, leaving the center exposed. Pour in any excess liquid left in the bowl. Egg wash, if desired.
7. Bake the crostata for 35 to 45 minutes, or until the crust is golden brown and the filling is actively bubbling in the center.
8. Store baked crostata covered at room temperature up to two days or refrigerate up to four days. The crostata may be frozen up to three months. Thaw crostata, then serve at room temperature. If desired, crostata may be reheated in a 350°F oven for 5 to 10 minutes or until heated through before serving.