



Rustic Winter 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.

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)

- King Arthur Unbleached All-Purpose Flour: 308g (2 ½ cups + 1 tablespoon), plus more for dusting*
- Salt: 1 teaspoon + more for seasoning*
- Brown sugar: 53g (½ cup)*
- Unsalted butter: 227g (2 sticks), cold*
- Ricotta: 130g (½ cup)*
- Egg: 1, for egg wash*
- Parmesan: 50g (½ cup), shredded*
- Olive oil: 1 tablespoon*
- Small onion: 1*
- Thyme: 4 stems*
- Potatoes: 2 medium (Yukon Gold, red, or purple are good options)*
- Apples: 2 large (honeycrisp, granny smith, or any firm apples)*
- Pear: 1 large*
- Cardamom: ½ teaspoon*
- Cinnamon: ½ teaspoon*
- Black pepper: for seasoning*
- Cold water: 119g (½ cup)*

EQUIPMENT

- Scale (preferred) or measuring cup set*
- Measuring spoons*
- Mixing bowls, assorted sizes*
- Bowl scraper*
- Bench scraper*
- Parchment paper or pan spray*
- Baking sheet*
- Rolling pin*
- Chef's knife or paring knife*
- Cutting board*
- Saute pan*
- Plastic wrap*
- Pastry brush (optional)*
- Pizza or pastry cutter (optional)*
- Pastry blender (optional)*
- Peeler (optional)*

Potato, Onion, and Thyme Tart

YIELD: 11" x 13" TART

INGREDIENTS

CRUST

- 150g (1 1/4 cups) King Arthur Unbleached All-Purpose Flour
- 1/2 teaspoon salt

- 113g (1/2 cup) unsalted butter, cold, cut into 1/2" dice
- 59g (1/4 cup) water, cold, or more as needed

FILLING

- 1 tablespoon olive oil
- 1 small onion, sliced
- 4 stems of fresh thyme
- 130g (1/2 cup) ricotta cheese

- 2 medium potatoes of your choice (Yukon Gold, red, or purple are good options)
- 50g (1/2 cup) parmesan cheese, shredded
- Salt and pepper, to taste

ASSEMBLY

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

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 up to 2 days or frozen up to 3 months. Thaw the dough overnight in the refrigerator before using.

TOPPING

1. In a saute pan over medium heat, heat olive oil. Add onion, and cook until translucent.

2. In a small bowl, combine the ricotta, salt and pepper.
3. Slice the potatoes into 1/8" thin slices.

ASSEMBLY, AND BAKE

1. Preheat oven to 400°F.
2. Roll the dough into a rectangle approximately 11"x13", or 1/8" thick.
3. Trim off a thin strip of dough from each edge. Transfer to a sheet of parchment paper. Lightly egg wash the edge of the tart. The egg wash will act as a glue to hold the frame in place.
4. 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, if desired.

5. Spread the ricotta cheese on top of the tart.
6. Evenly sprinkle the onion, and half of the parmesan cheese on top of the ricotta cheese.
7. Strip the thyme leaves from the stems and sprinkle onto tart.
8. Place the sliced potatoes on top, season with salt and pepper, if desired, then sprinkle with the remaining cheese.
9. Bake for 20-25 minutes, or until the tart is golden brown, and potatoes are baked through.
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-Pear Crostata

YIELD: ONE 9" CROSTATA

INGREDIENTS

CRUST

- 150g (1 $\frac{1}{4}$ cups) King Arthur Unbleached All-Purpose Flour
- $\frac{1}{2}$ teaspoon salt

- 113g ($\frac{1}{2}$ cup) unsalted butter, cold, cut into $\frac{1}{2}$ " dice
- 59g ($\frac{1}{4}$ cup) water, cold, or more as needed

FILLING

- 53g ($\frac{1}{4}$ cup) brown sugar
- 8g (1 tablespoon) King Arthur Unbleached All-Purpose Flour
- $\frac{1}{2}$ teaspoon ground cinnamon

- $\frac{1}{2}$ teaspoon ground cardamom
- 2 large apples, peeled (optional), cored, and cut into $\frac{1}{4}$ " dice
- 1 large pear, peeled (optional), cored, and cut into $\frac{1}{4}$ " dice

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 and toss just until a shaggy dough forms. Grab a handful of dough and squeeze. If the dough appears floury and falls apart, add additional water, a little at a time, until the dough holds together when squeezed.
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 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 up to two days or frozen up to three months. Thaw the dough overnight in the refrigerator before using.

FILLING

1. In a large bowl, combine the brown sugar, flour, cinnamon, and cardamom.

2. Add the apples and pear, tossing to combine. Set aside.

ASSEMBLY, AND BAKE

1. Preheat oven to 400°F.
2. 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.
3. Begin rolling the dough from the center out, taking care not to roll over the edges. Rotate the dough $\frac{1}{8}$ of a turn between each roll to ensure the dough is not sticking and keeps its round shape. Roll the dough to about $\frac{1}{8}$ " thick, about 13" in diameter.
4. Transfer the dough to a parchment-lined baking sheet.

5. Place the filling on the dough, leaving a 2" border free of filling around the edge.
6. Starting on one edge, fold the dough around the filling, leaving the center exposed. Egg wash if desired.
7. Bake the crostata for about 40-45 minutes, or until the crust is golden brown and the filling is actively bubbling.
8. Store baked crostata covered at room temperature up to two days or refrigerate up to four days. Freeze the crostata up to three months. To reheat, thaw the crostata, then place it in a 350°F oven for 10 to 15 minutes or until heated through.