



Welcome to the King Arthur Baking School's Winter Rustic 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 tarts, both sweet and savory. 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 the equipment list for the recipes.

INGREDIENTS (total amount needed for the class)

King Arthur Unbleached All-Purpose Flour: 308 grams (2 1/2 cups + 1 tablespoon), plus more for dusting

Salt: 1 teaspoon + more for seasoning

Brown sugar: 53 grams (1/4 cup)

Boiled cider: 42 grams (2 tablespoons), optional

Cardamom: 1/8 teaspoon

Cinnamon: 1/2 teaspoon

Black pepper: for seasoning

Unsalted butter: 227 grams (2 sticks), cold

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

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

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

Cold water: 119 grams (1/2 cup)

EQUIPMENT

Scale (preferred) or measuring cup set

Measuring spoons

Mixing bowls (2 medium, 1 small)



Mixing spoon or rubber scraper

Bowl scaper

Bench scaper

Pastry blender (optional)

Peeler (optional)

Parchment paper or pan spray

Baking sheets (2)

Rolling pin

Chef's knife or paring knife

Cutting board

Saute pan

Plastic wrap