

BLIND BAKING A TART SHELL, CÉDRIC GROLET TECHNIQUE (3 METHODS EXPLAINED)

The Recipe

<https://www.cuisinedaubery.com/recipe/blind-baking/>

Blind Baking a Tart Shell, Cédric Grolet technique (3 methods explained)

Chef: Cédric Grolet

Preparation Time: 30 Minutes

Cooking Time: 15 Minutes

Skill: Intermediaire Level

Cuisine: French Cuisine

Courses: Base,

Ingredients

For a 10.62" (or 10 5/8" or 27 cm) in diameter tart

1 lbs 5 oz Sweet Shortcrust Pastry (590 grams) For the recipes, see [HERE](#)

*To make the crust shiny

1/4 Cup Egg Yolks (66 grams)

1 Tablespoon Cream (18 grams)

For a 9.44" (or 9 29/64" or 24 cm) in diameter tart

1 lbs Sweet Shortcrust Pastry (466.1 grams) For the recipes, see [HERE](#)

*To make the crust shiny

3 Tablespoons Egg Yolks (52.1 grams)

1 Tablespoon Cream (14.2 grams)

For a 8.66" (or 8 21/32" or 22 cm) in diameter tart

14 oz Sweet Shortcrust Pastry (391.7 grams) For the recipes, see [HERE](#)

*To make the crust shiny

3 Tablespoons Egg Yolks (43.8 grams)

2 teaspoons Cream (11.9 grams)

For a 7.87" (or 7 7/8" or 20 cm) in diameter tart

3/4lbs Sweet Shortcrust Pastry (323.7 grams) For the recipes, see [HERE](#)

*To make the crust shiny

2 Tablespoons Egg Yolks (36.2 grams)

2 teaspoons Cream (9.8 grams)

BLIND BAKING A TART SHELL, CÉDRIC GROLET TECHNIQUE (3 METHODS EXPLAINED)

Steps

Here's the recipe video: