

# CLAIRE HEITZLER S RHUBARB STRAWBERRY TART

## The Recipe

<https://www.cuisinedaubery.com/recipe/rhubarb-strawberry-tart/>

Claire Heitzler's Rhubarb Strawberry Tart

Chef: Claire Heitzler

Skill: Intermediaire Level

Cuisine: French Cuisine

Courses: Dessert, Tart,

## Ingredients

**For 2 tarts 7.87" (or 7 7/8" or 20 cm) in diameter, or 1 tart 11.02" (or 11 1/32" or 28 cm) in diameter**

\*Dough

some Creamed Sweetened Short Pastry For the recipe, see [HERE](#)

\*Almond Cream

1/2 Cup Butter (100 grams)

1/2 Cup Sugar (100 grams)

2 Eggs 1/4 Cup or 100 grams

1 Cup Almond Flour (100 grams)

\*Rhubarb

1 lbs 14 oz Rhubarb (400 grams)

\*Poached Rhubarb

1 lbs 2 oz Rhubarb (500 grams)

2 Cups Strawberry puree (500 grams)

4 Tablespoons Sugar (50 grams)

\*Toppings

2 1/2 Cups Strawberries (300 grams)

1/4 Cup Sliced Almonds (40 grams)

**For 1 tart 7.87" (or 7 7/8" or 20 cm) in diameter**

\*Dough

some Creamed Sweetened Short Pastry For the recipe, see [HERE](#)

\*Almond Cream

4 Tablespoons Butter (50 grams)

4 Tablespoons Sugar (50 grams)

## CLAIRE HEITZLER S RHUBARB STRAWBERRY TART

1 Egg 2 Tablespoons or 50 grams

1/2 Cup Almond Flour (50 grams)

\*Rhubarb

7 oz Rhubarb (200 grams)

\*Poached Rhubarb

9 oz Rhubarb (250 grams)

1 Cup Strawberry puree (250 grams)

2 Tablespoons Sugar (25 grams)

\*Toppings

1 1/3 Cup Strawberries (150 grams)

2 Tablespoons Sliced Almonds (20 grams)

**For 1 tart 7.08" (or 7 3/32" or 18 cm) in diameter**

\*Dough

some Creamed Sweetened Short Pastry For the recipe, see [HERE](#)

\*Almond Cream

3 Tablespoons Butter (40.5 grams)

3 Tablespoons Sugar (40.5 grams)

0.8 Egg 2 Tablespoons or 40 grams

1/2 Cup Almond Flour (40.5 grams)

\*Rhubarb

6 oz Rhubarb (162 grams)

\*Poached Rhubarb

7 oz Rhubarb (202.5 grams)

3/4 Cup Strawberry puree (202.5 grams)

1 Tablespoon Sugar (20.2 grams)

\*Toppings

1 Cup Strawberries (121.5 grams)

2 Tablespoons Sliced Almonds (16.2 grams)

**For 1 tart 9.05" (or 9 1/16" or 23 cm) in diameter**

\*Dough

some Creamed Sweetened Short Pastry For the recipe, see [HERE](#)

\*Almond Cream

1/3 Cup Butter (66.1 grams)

1/3 Cup Sugar (66.1 grams)

1.3 Eggs 3 Tablespoons or 65 grams

2/3 Cup Almond Flour (66.1 grams)

\*Rhubarb

9 oz Rhubarb (264.4 grams)

\*Poached Rhubarb

3/4lbs Rhubarb (330.6 grams)

## CLAIRE HEITZLER S RHUBARB STRAWBERRY TART

- 1 1/3 Cup Strawberry puree (330.6 grams)
- 2 Tablespoons Sugar (33 grams)
- \*Toppings
- 1 2/3 Cup Strawberries (198.3 grams)
- 3 Tablespoons Sliced Almonds (26.4 grams)

### Steps

#### The tart shell

1. Roll out the dough and line a mold.
2. Place in the refrigerator for at least 30 minutes
3. Prick the Creamed Sweetened Short Pastry with a fork
4. Bake in preheated oven at 320 F / 160 C for 10 minutes

#### The Almond Cream

5. Let the Butter (1/2 Cup or 100 g) soften at room temperature for 1 hour
6. Once the butter is soft, beat the Butter (1/2 Cup or 100 g) and the Sugar (1/2 Cup or 100 g) with a spatula
7. Add in the Eggs (2) and mix
8. Add in the Almond Flour (1 Cup or 100 g) and mix
9. Spread the almond cream onto the tart shell
10. Peel the Rhubarb
11. Cut the Rhubarb into 0.39" (or 25/64" or 1 cm) thick slices
12. Arrange slices into the tart
13. Back to the oven ! Bake for 30 minutes

#### The Poached Rhubarb

14. Mix the Strawberry puree (2 Cups or 500 g) in a Food Processor (with chopping blades) ('robot coupe')
15. Transfer to a saucepan
16. Cook until its starts boiling and then reduce the heat to a simmer
17. Cut the Rhubarb (1 lbs 2 oz or 500 g) in large chunks (no need to peel)
18. You may use a lid made with parchment paper
19. Lay the lid onto the strawberries (this keeps the moisture while cooking)
20. Reduce the heat
21. You can verify the rhubarb is cooked with a sharp knife
22. Once the rhubarb is cooked, set aside
23. Make sure the rhubarb is not overcooked ! It should be cooked... but it should still hold together
24. Set aside and let cool down at room temperature
25. Mix 3/4 of the poached rhubarb

## CLAIRE HEITZLER S RHUBARB STRAWBERRY TART

26. Pour onto the tarts

27. Spread

### **Topping**

28. Ready for the topping !

29. Wash the Strawberries (2 1/2 Cups or 300 g) and let dry at room temperature

30. Lay them on the tart

31. Cut the remaining 1/4 of the poached rhubarb and lay on the tart

32. Lay the Sliced Almonds (1/4 Cup or 40 g)