

NANTUA S TART (RHUBARB RASPBERRY)

The Recipe

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

A delicious and elegant tart, Rhubarb and Raspberry

Skill: Experienced Level

Cuisine: French Cuisine

Courses: Dessert, Tart,

Ingredients

For 1 square tart, 7.87" (or 7 7/8" or 20 cm) x 7.87" (or 7 7/8" or 20 cm), or 1 round tart, 8.66" (or 8 21/32" or 22 cm) in diameter

***Dough**

Conticini's Lemon Shortcrust Pastry For the recipe, click [HERE](#)

***Almond Cream**

2 Tablespoons Butter (30 grams)

2 Tablespoons Sugar (30 grams)

1 Tablespoon Eggs (30 grams)

1/3 Cup Almond Flour (30 grams)

A few drops of Almond Extract

***Raspberry Rhubarb Jam**

3/4 Cup Raspberry purée (170 grams)

13 oz Rhubarb (380 grams)

3 Tablespoons Water (40 grams)

3/4 Cup Sugar (180 grams)

1 pinch of Salt

2 Gelatin Sheets

***Pearls Topping**

6 oz Rhubarb (180 grams)

3 Tablespoons Water (40 grams)

3 Tablespoons Sugar (40 grams)

2.4 Gelatin Sheets

3/4 Cup Raspberries (180 grams)

3 Tablespoons Water (40 grams)

3 Tablespoons Sugar (40 grams)

2.4 Gelatin Sheets

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For 1 square tart, 7.08" (or 7 3/32" or 18 cm) x 7.08" (or 7 3/32" or 18 cm), or 1 round tart, 7.87" (or 7 7/8" or 20 cm) in diameter

***Dough**

Conticini's Lemon Shortcrust Pastry For the recipe, click [HERE](#)

***Almond Cream**

2 Tablespoons Butter (24.3 grams)

2 Tablespoons Sugar (24.3 grams)

2 teaspoons Eggs (24.3 grams)

1/4 Cup Almond Flour (24.3 grams)

A few drops of Almond Extract

***Raspberry Rhubarb Jam**

1/2 Cup Raspberry purée (137.7 grams)

11 oz Rhubarb (307.8 grams)

2 Tablespoons Water (32.4 grams)

2/3 Cup Sugar (145.8 grams)

1 pinch of Salt

1.6 Gelatin Sheets

***Pearls Topping**

5 oz Rhubarb (145.8 grams)

2 Tablespoons Water (32.4 grams)

2 Tablespoons Sugar (32.4 grams)

1.9 Gelatin Sheets

2/3 Cup Raspberries (145.8 grams)

2 Tablespoons Water (32.4 grams)

2 Tablespoons Sugar (32.4 grams)

1.9 Gelatin Sheets

For 1 square tart, 9.05" (or 9 1/16" or 23 cm) x 9.05" (or 9 1/16" or 23 cm), or 1 round tart, 10.23" (or 10 15/64" or 26 cm) in diameter

***Dough**

Conticini's Lemon Shortcrust Pastry For the recipe, click [HERE](#)

***Almond Cream**

3 Tablespoons Butter (39.6 grams)

3 Tablespoons Sugar (39.6 grams)

2 Tablespoons Eggs (39.6 grams)

1/2 Cup Almond Flour (39.6 grams)

A few drops of Almond Extract

***Raspberry Rhubarb Jam**

1 Cup Raspberry purée (224.8 grams)

1 lbs 2 oz Rhubarb (502.5 grams)

4 Tablespoons Water (52.8 grams)

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1 Cup Sugar (238 grams)
1 pinch of Salt
2.6 Gelatin Sheets
*Pearls Topping
1/2lbs Rhubarb (238 grams)
4 Tablespoons Water (52.8 grams)
4 Tablespoons Sugar (52.8 grams)
3.1 Gelatin Sheets
1 Cup Raspberries (238 grams)
4 Tablespoons Water (52.8 grams)
4 Tablespoons Sugar (52.8 grams)
3.1 Gelatin Sheets

Steps

The Raspberry Rhubarb Confit (Jam)

1. Start with the Raspberry/Rhubarb Confit : Peel and cut into chunks the Rhubarb (13 oz or 380 g) (discard the peeled outer fibers)

For the Raspberry purée (3/4 Cup or 170 g), you can either mix raw fruit (and eventually strain to discard the seeds). Or, you may buy a fruit puree, which is the option that I recommend : not only it's easier, but I also find the fruit taste enhanced. I recommend brands such as SYCOLY or BOIRON. If you live in the States, you may want to look at baking stores. If you live in the Los Angeles area, you will find those at Surfas (west LA), Nicole (South Pasadena), or Jane's Cake Supply (La Canada)

Nicole's market

921 Meridian Avenue

South Pasadena, CA 91030

USA

Jane's Cake & Chocolate Supply

645 Foothill Blvd

La Cañada Flintridge, CA 91011

USA

2. In a saucepan, cook the Water (3 Tablespoons or 40 g), the Sugar (3/4 Cup or 180 g) and the Salt (1 pinch)
3. Add in the Rhubarb (13 oz or 380 g)
4. Cook while stirring on medium heat for 20 minutes
5. Then, Conticini says to continue cooking for 30 minutes, until the water has evaporated
6. Once the rhubarb is lightly golden, sweet and has the texture of a jam, add in the Raspberry purée (3/4 Cup or 170 g) and cook for 2 minutes on medium heat
7. Bloom the Gelatin (2 Gelatin Sheets) in a bowl filled with cold water

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8. Add the bloomed gelatin into the warm rhubarb jam
9. Mix with an immersion blender (sometimes called 'hand blender')
10. Wrap airtight
11. Place in the refrigerator to cool down the jam

The Raspberry & Rhubarb 'Perls'

12. For the "pearls", cook the Raspberries (3/4 Cup or 180 g) with the Water (3 Tablespoons or 40 g) and the Sugar (3 Tablespoons or 40 g)
13. Bloom the Gelatin (2.4 Gelatin Sheets) in cold water
14. Once the jam is cooked, add in the Gelatin (2.4 Gelatin Sheets) and stir
15. Fill the cavities of the silicone mold "Silikomart Truffles5 Silicone Mold " : this mold allows to get pearls perfectly round
16. To purchase online, see [HERE](#)
17. Let the mold cool down at room temperature and then place in the freezer for at least 2 hours
18. For the other pearls, proceed the same way with the Rhubarb (6 oz or 180 g) (to peel and dice), the Water (3 Tablespoons or 40 g), the Sugar (3 Tablespoons or 40 g) and the Gelatin (2.4 Gelatin Sheets)
19. For the "orange" pearls, I simply mixed the two jams (raspberry and rhubarb) to obtain an intermediary color

The tart shell

20. Then, it's time to do the Lemon Shortcrust Pastry : The recipe is [HERE](#). In fact, Philippe Conticini recommends to do it the day before, if you can.
21. let the dough rest (wrapped) in the fridge for at least 2 hours
22. Roll out the dough and line a mold
23. The pastry ring that you see here is square : "De Buyer Tart Ring 8″ (20cm)"
24. You may want to use a round ring instead of a square ring if you feel like it... but I find the square shape more elegant for this kind of tart
25. To purchase online, see [HERE](#)
26. Place in the refrigerator for at least 30 minutes, and 2 hours if you can
27. Prick the dough with a fork
28. Bake in preheated oven at 320 F / 160 C for 10 minutes

The Almond Cream

29. Let the Butter (2 Tablespoons or 30 g) soften at room temperature for 1 hour
30. Once the butter is soft, beat the Butter (2 Tablespoons or 30 g) and the Sugar (2 Tablespoons or 30 g) with a spatula
31. Add in the Egg (1 Tablespoon or 30 g) and mix
32. Add in the Almond Flour (1/3 Cup or 30 g), the Almond Extract (A few drops) and mix
33. Spread the almond cream onto the tart shell
34. Bake for 15 minutes
35. You will notice that the cream "inflates" during baking and then "deflates" after baking
36. Take out of the oven and let cool down at room temperature for 30 minutes

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37. Then let the shell sit in the fridge for 1 hour
38. Take the Rhubarb jam out of the fridge, and whisk to soften
39. Pour onto the baked tart shell
40. Spread evenly

Topping

41. Unmold the frozen pearls. Since they are frozen, you should be able to unmold them easily
42. Lay the pearls on the tart, alternating the colors
43. You may gently push down with a tray to even out the height
44. At first, the pearls are "white" as they are still frozen, but they will start revealing their shiny colors once they slowly thaw