

PHILIPPE CONTICINI S RHUBARB TART

The Recipe

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

A delicious Rhubarb Tart by French Pastry Chef Philippe Conticini

Chef: Philippe Conticini

Skill: Experienced Level

Cuisine: French Cuisine

Courses: Dessert, Tart,

Ingredients

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

***Dough**

1 Cup Lemon Vanilla Short Pastry (280 grams) For the recipe, see [HERE](#)

***Almond Cream**

3 Tablespoons Butter (40 grams)

3 Tablespoons Sugar (40 grams)

3/4 Egg 1 Tablespoon or 37 grams

1/2 Cup Almond Flour (40 grams)

A few drops of Almond Extract

***Rhubarb Jam**

1 lbs 3 oz Rhubarb (540 grams)

3 Tablespoons Water (40 grams)

3/4 Cup Sugar (180 grams)

1 pinch of Salt

2 Gelatin Sheets

***Topping**

1 lbs 14 oz Rhubarb (400 grams)

some Sugar

2/3 Cup Neutral Glaze (200 grams) For the recipes, see [HERE](#)

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

***Dough**

3/4 Cup Lemon Vanilla Short Pastry (226.8 grams) For the recipe, see [HERE](#)

***Almond Cream**

2 Tablespoons Butter (32.4 grams)

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2 Tablespoons Sugar (32.4 grams)

0.6 Egg 1 Tablespoon or 30 grams

1/3 Cup Almond Flour (32.4 grams)

A few drops of Almond Extract

*Rhubarb Jam

1 lbs Rhubarb (437.4 grams)

2 Tablespoons Water (32.4 grams)

2/3 Cup Sugar (145.8 grams)

1 pinch of Salt

1.6 Gelatin Sheets

*Topping

3/4lbs Rhubarb (324 grams)

some Sugar

1/2 Cup Neutral Glaze (162 grams) For the recipes, see [HERE](#)

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

*Dough

1 1/4 Cup Lemon Vanilla Short Pastry (370.2 grams) For the recipe, see [HERE](#)

*Almond Cream

4 Tablespoons Butter (52.8 grams)

4 Tablespoons Sugar (52.8 grams)

0.9 Egg 2 Tablespoons or 45 grams

1/2 Cup Almond Flour (52.8 grams)

A few drops of Almond Extract

*Rhubarb Jam

1 lbs 9 oz Rhubarb (714.1 grams)

4 Tablespoons Water (52.8 grams)

1 Cup Sugar (238 grams)

1 pinch of Salt

2.6 Gelatin Sheets

*Topping

1 lbs 3 oz Rhubarb (528.9 grams)

some Sugar

1 Cup Neutral Glaze (264.4 grams) For the recipes, see [HERE](#)

For 1 tart, 10.23" (or 10 15/64" or 26 cm) in diameter

*Dough

1 1/2 Cup Lemon Vanilla Short Pastry (473.2 grams) For the recipe, see [HERE](#)

*Almond Cream

1/3 Cup Butter (67.6 grams)

1/3 Cup Sugar (67.6 grams)

1.2 Eggs 2 Tablespoons or 60 grams

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2/3 Cup Almond Flour (67.6 grams)

A few drops of Almond Extract

*Rhubarb Jam

2 lbs Rhubarb (912.6 grams)

1/3 Cup Water (67.6 grams)

1 1/3 Cup Sugar (304.2 grams)

1 pinch of Salt

3.3 Gelatin Sheets

*Topping

1 1/2lbs Rhubarb (676 grams)

some Sugar

1 1/4 Cup Neutral Glaze (338 grams) For the recipes, see [HERE](#)

For 1 tart, 11.02" (or 11 1/32" or 28 cm) in diameter

*Dough

1 3/4 Cup Lemon Vanilla Short Pastry (548.8 grams) For the recipe, see [HERE](#)

*Almond Cream

1/3 Cup Butter (78.3 grams)

1/3 Cup Sugar (78.3 grams)

1.4 Eggs 3 Tablespoons or 70 grams

3/4 Cup Almond Flour (78.3 grams)

A few drops of Almond Extract

*Rhubarb Jam

2 lbs 5 oz Rhubarb (1.05 kilograms)

1/3 Cup Water (78.3 grams)

1 1/2 Cup Sugar (352.7 grams)

1 pinch of Salt

3.8 Gelatin Sheets

*Topping

1 3/4lbs Rhubarb (783.9 grams)

some Sugar

1 1/3 Cup Neutral Glaze (391.9 grams) For the recipes, see [HERE](#)

Steps

The Rhubarb Confit (Jam)

1. Start with the Rhubarb Confit : Peel and cut into chunks the Rhubarb (1 lbs 3 oz or 540 g) (discard the peeled outer fibers)

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)

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3. Add in the Rhubarb (1 lbs 3 oz or 540 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. Bloom the Gelatin (2 Gelatin Sheets) in a bowl filled with cold water
7. Add the bloomed gelatin into the warm rhubarb jam
8. Mix with an immersion blender (sometimes called 'hand blender')
9. Wrap airtight
10. Place in the refrigerator to cool down the jam

The tart shell

11. Then, it's time to do the Lemon Vanilla Short Pastry (1 Cup or 280 g) : The recipe is [HERE](#). In fact, Philippe Conticini recommends to do it the day before, if you can.
12. let the dough rest (wrapped) in the fridge for at least 2 hours
13. Roll out the dough and line a mold.
14. Place in the refrigerator for at least 30 minutes
15. Prick the Lemon Vanilla Short Pastry with a fork
16. Bake in preheated oven at 320 F / 160 C for 10 minutes

The Almond Cream

17. Let the Butter (3 Tablespoons or 40 g) soften at room temperature for 1 hour
18. Once the butter is soft, beat the Butter (3 Tablespoons or 40 g) and the Sugar (3 Tablespoons or 40 g) with a spatula
19. Add in the Eggs (3/4) and mix
20. Add in the Almond Flour (1/2 Cup or 40 g), the Almond Extract (A few drops) and mix
21. Spread the almond cream onto the tart shell
22. Bake for 15 minutes
23. You will notice that the cream "inflates" during baking and then "deflates" after baking
24. Take out of the oven and let cool down at room temperature for 30 minutes
25. Then let the dough sit in the fridge for 1 hour
26. Take the Rhubarb jam out of the fridge, and whisk to soften
27. Pour onto the baked tart shell
28. Spread evenly

Topping

29. Slice the Rhubarb (1 lbs 14 oz or 400 g) with a "mandoline", to get slices 0.19" (or 13/64" or 0.5 cm) thick
30. You may use a knife as well. Make sure the slices are 0.19" (or 13/64" or 0.5 cm) thick
31. Lay on a tray evenly
32. Sprinkle some Sugar
33. Bake in the oven at 320 F / 160 C for 8 minutes or more. The rhubarb must be very tender

Assembling (1st Option)

34. Flatten the slices by pushing down with a tray

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- 35. Freeze
- 36. Lay a tart ring and cut to shape a perfect circle
- 37. Freeze again
- 38. Lay this "rhubarb ring" onto the tart

Assembling (2nd Option)

- 39. The other option, which is easier, is to lay the rhubarb slices onto the tart and cut with scissors

Glazing

- 40. Warm the Neutral Glaze (2/3 Cup or 200 g) to make it liquid, but it must not be hot
- 41. You may find some online: To purchase online, see [HERE](#)
- 42. You may also make it yourself: The recipes are [HERE](#)
- 43. To make the tart shiny, you may glaze with the Neutral Glaze (2/3 Cup or 200 g)