

THE FRENCH RHUBARB RASPBERRY TART

The Recipe

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

The French Rhubarb and Raspberry tart, delicious and elegant

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**

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

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

1 1/4 Cup Lemon Vanilla Short Pastry (370.2 grams) For the recipe, see [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)
2. 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 better. I recommend brands such as SYCOLY or BOIRON
3. 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
4. In a saucepan, cook the Water (3 Tablespoons or 40 g), the Sugar (3/4 Cup or 180 g) and the Salt (1 pinch)
5. Add in the Rhubarb (13 oz or 380 g)
6. Cook while stirring on medium heat for 20 minutes
7. Then, Conticini says to continue cooking for 30 minutes, until the water has evaporated
8. 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

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9. Bloom the Gelatin (2 Gelatin Sheets) in a bowl filled with cold water
10. Add the bloomed gelatin into the warm rhubarb jam
11. Mix with an immersion blender (sometimes called 'hand blender')
12. Wrap airtight
13. Place in the refrigerator to cool down the jam

The Raspberry & Rhubarb 'Perls'

14. 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)
15. Bloom the Gelatin (2.4 Gelatin Sheets) in cold water
16. Once the jam is cooked, add in the Gelatin (2.4 Gelatin Sheets) and stir
17. Fill the cavities of the silicone mold "Silikomart Truffles5 Silicone Mold" : this mold allows to get pearls perfectly round
18. To purchase online, see [HERE](#)
19. Let the mold cool down at room temperature and then place in the freezer for at least 2 hours
20. 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)
21. For the "orange" pearls, I simply mixed the two jams (raspberry and rhubarb) to obtain an intermediary color

The tart shell

22. 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.
23. let the dough rest (wrapped) in the fridge for at least 2 hours
24. Roll out the dough and line a mold
25. The pastry ring that you see here is square : "De Buyer Tart Ring 8? (20cm)"
26. 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
27. To purchase online, see [HERE](#)
28. Place in the refrigerator for at least 30 minutes, and 2 hours if you can
29. Prick the dough with a fork
30. Bake in preheated oven at 320 F / 160 C for 10 minutes

The Almond Cream

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

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38. Take out of the oven and let cool down at room temperature for 30 minutes
39. Then let the shell sit in the fridge for 1 hour
40. Take the Rhubarb jam out of the fridge, and whisk to soften
41. Pour onto the baked tart shell
42. Spread evenly

Topping

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