

TARTS



Frédéric Anton and Christelle Brua

With Chihiro Masui

Photographs by Richard Haughton

มหาวิทยาลัยเทคโนโลยีราชมงคลพระนคร

ห้องสมุดสาขาโชติเวช



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Tomato and Anchovy Tart

Preparation 2 hours 15 minutes (for the tart dough) and 20 minutes (for the filling) **Rest** 1 hour **Cooking** 40 minutes

1 recipe Savory Pâte Brisée (see page 277)
⅓ cup flour, for rolling out the dough

Filling 1 onion / 2 tablespoons olive oil
5 vine tomatoes / 1 clove garlic, peeled / 1 sprig thyme
4 cocktail tomatoes, cut into 3-4 rounds each / 14 black olives,
pitted 9 anchovy fillets / A few leaves of dwarf basil

Preheat the oven to 300° F. On a floured work surface, roll out the Savory Pâte Brisée with a rolling pin to 5 millimeters thick, between ¼- and ⅝-inch. Place the dough in a buttered tart pan. Crimp the edges. Dock the crust by lightly pricking it all over with a fork. Chill the prepared dough in the refrigerator for 1 hour. Pre-bake this tart base at 300° F for 8 minutes. Set aside to cool.

Make the tomato coulis. Thinly slice the onion. Heat the olive oil in a saucepan, and add the onion. Quarter the vine tomatoes and add them, along with the garlic and the thyme. Do not season with salt, as the anchovies will add enough salt to the recipe. Simmer over low heat for 10 minutes. Purée the sauce in a blender or with an immersion blender, and pass it through a chinois.

Bring the oven temperature up to 350° F. Pour some of the tomato coulis into the cooled, pre-baked crust. Add the cocktail tomatoes, the black olives and the anchovy fillets.

Bake at 350° F for 20 minutes. Garnish the tart with a few leaves of dwarf basil. Serve immediately.



"El Padrón" Tart

Preparation 2 hours 15 minutes (for the tart dough) and 20 minutes (for the filling) **Rest** 1 hour **Cooking** 35 minutes

1 recipe Savory Pâte Brisée (see page 277)
⅓ cup flour, for rolling out the dough

Filling 1 onion / 2 tablespoons olive oil
5 vine tomatoes / 1 clove garlic, peeled
1 sprig thyme / Fine salt and black pepper
7 ounces green padrón peppers (about 30 peppers)
Fleur de sel

Preheat the oven to 300° F. On a floured work surface, roll out the Savory Pâte Brisée with a rolling pin to 5 millimeters thick, between ¼- and ⅝-inch. Place the dough in a buttered tart pan. Crimp the edges. Dock the crust by lightly pricking it all over with a fork. Chill the prepared dough in the refrigerator for 1 hour. Pre-bake this tart base at 300° F for 15 minutes. Set aside to cool.

Make the tomato coulis. Thinly slice the onion. Heat the olive oil in a saucepan, and add the onion. Quarter the vine tomatoes and add them, along with the garlic and the thyme. Season with salt and pepper. Simmer over low heat for 10 minutes. Purée the sauce in a blender or with an immersion blender, and pass it through a chinois.

Bring the oven temperature up to 350° F. Pour some of the tomato coulis into the cooled, pre-baked tart crust. Bake at 350° F for 5 minutes.

Preheat a deep-fryer to 300° F and fry the padrón peppers, whole, for 5 minutes.

Remove the tart from the oven and arrange the peppers over the top. Sprinkle with fleur de sel. Serve immediately.

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