

The background of the page is a teal color with a repeating pattern of white line art. The pattern includes various flowers, some with dotted centers, and fruit like lemons and oranges with leaves.

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TARTS

At Miette, the tarts herald in the seasons from their position on the top shelf of our pastry case. The Lemon Tart (page 114) carries us through a California winter, Pastry Cream and Fresh Fruit Tarts (page 115) welcome the spring, and blueberry or raspberry tartlettes celebrate the height of summer. When the last summer fruits are finished, we switch to pecans and other autumnal flavors. The tarts and tartlettes in this section are simple and elegant, featuring the intense flavors of the fillings bound in a crisp buttery shell.

With the exception of the Lime Meringue Tart (page 111), all of our tart shells use Pâte Sucrée (see page 105), a dough that is really a shortbread with a rich uniform crumb permeated with butter; and, like a shortbread, the dough is more tender the less it is worked. For

an especially rich flavor, be sure to bake the tart shells to a dark golden brown color. It brings out their buttery flavor and looks far more beautiful than a pallid, under-baked crust. Note: It is crucial that the filling is cold and the crust is cooled before you fill the tarts. A warm crust will melt the filling, making the crust soggy.

We bake our tarts in a 7-inch tart pan. Each recipe includes a tartlette variation.

The tart shells can be made up to 2 days ahead, which makes a fresh, beautiful tart the ideal party fare—especially the tartlettes, which are elegant individual desserts. You can serve the tarts either at room temperature or cold, depending on your preference. Always store tarts in the refrigerator.

PÂTE SUCRÉE TART SHELL

makes enough for two 7-inch tarts or ten 3½-inch tartlettes (about 1 pound)

A tart is no greater than its crust, and a good crust is tender, crumbly, and baked until golden brown. Pâte sucrée is similar to a rich, buttery pie dough, but the texture is rather more like shortbread than flaky. We use our version of this time-honored crust for all but one of our tarts. Its buttery flavor is incredibly versatile and a wonderful complement to all our fillings.

Another advantage to pâte sucrée is that it holds up to moisture, so tarts don't get soggy even after they've been filled for a day. The unusual ingredient is egg yolk, which gives the dough richness while keeping it tender. It goes without saying (but I'll say it again anyway) that the quality of the butter you use is essential—use the best, richest butter you can find.

Once you make the dough and line your pan, you need to pre-bake it before you fill it. For fillings that also need to cook, you first partially pre-bake the crust to make it sturdier—a brief stint in the oven activates the chemistry needed to crisp the crust and create a barrier for holding juices—and then finish

continued

ingredients

3⅓ CUPS (16 OUNCES) ALL-PURPOSE FLOUR

¼ CUP (2 OUNCES) SUGAR

½ TEASPOON SALT

1 CUP (8 OUNCES) COLD UNSALTED BUTTER, CUBED

2 LARGE EGG YOLKS

4 TO 8 TABLESPOONS HEAVY CREAM

preparation

1. In the bowl of a stand mixer fitted with the paddle attachment, combine the flour, sugar, and salt. Mix on low speed for 30 seconds. Add the butter and beat until the mixture is the consistency of cornmeal, about 5 minutes.
2. In a small bowl, whisk together the egg yolks and 2 tablespoons of the cream. Add to the flour mixture and mix until just combined. If the dough does not come together into large chunks, slowly add the remaining cream, a little bit at a time, until it does. Gather the dough into a ball, pat it into a disk, and wrap it tightly in plastic wrap. Refrigerate for 30 minutes.
3. Remove the dough from the refrigerator and unwrap. Divide the dough to make the portions you need and again pat gently into disks. On a lightly floured work surface, roll out each dough disk into a round about ¼ inch thick and about 1 inch greater in diameter than the pan you are using (8 inches for a 7-inch pan; 4 inches for 3½-inch tartlet pans). Drape the rolled-out dough into the tart pan(s), gently pushing

continued

baking after the filling has been added. For fillings that are completely cooked and cooled before being poured into the shell, you fully pre-bake the shell to golden doneness, then fill it and chill thoroughly to bind the flavors before serving.

it into the bottom edges and against the pan sides to make a strong and straight shell. Trim the edges flush with the rim of the pan(s) using a sharp knife, or roll the rolling pin over the edges to cut off the excess dough. Prick all over the bottom with the tines of a fork and place in the freezer to firm up for 30 minutes. (To store unbaked, wrap the dough ball tightly in plastic wrap and freeze for up to 2 months, or line the tart shell(s) with the dough as desired, cover with plastic wrap, and freeze for up to 3 days. Thaw the frozen dough ball in the refrigerator for 3 to 4 hours before rolling and shaping. Bake lined and frozen shells straight out of the freezer.)

4. Preheat the oven to 350 degrees F.
5. To partially pre-bake the tart shell(s), place in the oven directly from the freezer and bake just until no longer translucent, 5 to 8 minutes.

To fully pre-bake the tart shell(s), bake until golden brown, about 10 minutes.

6. Transfer to a wire rack and let cool completely before filling and proceeding with the recipe. Store fully baked shells, wrapped tightly in plastic, at room temperature for up to 3 days.

CHOCOLATE TRUFFLE TART

makes one 7-inch tart

The chocolate tart, like the lemon tart, is a staple in any patisserie. In creating a version of something that is so venerable, I believe you have two choices: to be radically innovative or strictly traditional. In the case of this chocolate tart, I chose the traditional route and relied on the simplicity of superb ingredients refining the proportions to take this out of the ordinary. The pâte sucrée once again demonstrates its ability to accentuate any filling, and the ganache is smooth and shiny like a truffle.

ingredients

ONE 7-INCH PÂTE SUCRÉE TART SHELL (PAGE 105)

ABOUT 1½ CUPS CHOCOLATE GANACHE (PAGE 195)

preparation

1. Make the Pâte Sucrée and line a 7-inch tart pan. Fully pre-bake the shell, transfer to a wire rack, and let cool completely.
2. Scoop the ganache into a microwave-safe bowl. (If the ganache was made earlier and has been chilled to a solid, first microwave on high for 1 minute to soften. Stir very gently so as not to agitate the chocolate, which would introduce air. Microwave at 10-second intervals, gently stirring between each, until the ganache is mostly liquid. Alternatively, soften over a bain-marie or double boiler.) Have ready an immersion blender, which you will use to make the glaze very smooth and pourable. Add about 2 tablespoons very hot water to the ganache, and let the water sit on top. Insert the head of the blender, while it is off, into the ganache very slowly at a 30-degree angle; you do not want to trap any air in the compartment of the head. When the head of the blender is submerged, twist the blender to a 90-degree angle and turn it on. Begin to make gentle circles, never up and down and never breaking the surface, until the chocolate is very shiny and smooth, 3 to 5 minutes. Be patient, as you will need more time than you think. When you begin to see a shine develop, you will think you are done, but go on a little longer. It should be very liquid at this point.
3. Pour the ganache into the tart shell. Refrigerate until well chilled, at least 1 hour and up to 8 hours, then remove from the refrigerator 30 minutes before serving.

continued

CHOCOLATE TRUFFLE TARTLETTES

1. Make the Pâte Sucrée and line ten 3½-inch tartlet pans. Fully pre-bake the shells, transfer to a wire rack, and let cool completely.
2. Pipe or spoon about ¼ cup ganache into each shell (you will need about 2 cups ganache total) and spread evenly. Chill for at least 1 hour or up to 8 hours, then remove from the refrigerator 30 minutes before serving. Makes ten 3½-inch tartlets.

Chocolate truffle
tartlette

5





LIME MERINGUE TART

makes one 7-inch tart

This tart started with the combined desire to reinvent the refreshing flavor of Key lime pie and to find another use for our glorious Boiled Icing. Adding these to our home-made graham crust, the result was far from traditional and, in fact, represents the most innovative flavor combination at Miette.

Unlike traditional graham cracker crusts, which are made with cookie crumbs, the crust for this tart is made using the dough and baked off like a regular tart shell. You can make the lime cream and graham shells separately up to 2 or 3 days ahead, but make the boiled icing and fill the tart the day you will serve it. You will need a small blowtorch to caramelize the top of the meringue as we do at the bakery.

The recipe yields about 2 cups of lime cream, and you will use about 1 cup in a 7-inch tart or around 2 cups for 10 tartlets. Any leftover filling can be covered tightly and stored in the refrigerator for up to 1 week, or frozen for up to 2 months.

ingredients

ONE 7-INCH GRAHAM CRACKER CRUST (PAGE 152)

LIME CREAM:

½ CUP FRESHLY SQUEEZED LIME JUICE

2 TABLESPOONS GRATED LIME ZEST

½ CUP PLUS 2 TABLESPOONS (4½ OUNCES) SUGAR

3 LARGE EGGS

¾ CUP PLUS 2 TABLESPOONS (7 OUNCES) UNSALTED BUTTER, CUBED

ABOUT 1 CUP BOILED ICING (PAGE 192)

preparation

1. Make the Graham Cracker Crust and line a 7-inch tart pan. Fully pre-bake the shell, transfer to a wire rack, and let cool completely.
2. To make the lime cream: In the top bowl of a double boiler or bain-marie, whisk together the lime juice, zest, sugar, and eggs. Fit the top bowl into the bottom pan over gently simmering water and warm the mixture, whisking occasionally, until it registers about 172 degrees F on an instant-read thermometer or coats the back of a wooden spoon and leaves a clear trail when a finger is drawn through it, 15 to 20 minutes.
3. Remove the mixture from the heat and strain through a fine-mesh sieve into a clean container. Let cool slightly, to about 140 degrees F, about 20 minutes.

continued



STEP 6a: Pipe the icing on top of the tart.



STEP 6b: Use the back of a spoon to press the icing to the edges of the crust.



STEP 6c: Brown the surface of the icing.

4. Add the butter to the cream mixture, a few cubes at a time, and, using a whisk or an immersion blender, blend until it dissolves completely after each addition. Strain the cream again to remove any lumps of butter, then let cool to room temperature. Place plastic wrap directly on the surface of the cream to prevent a skin from forming and refrigerate until well chilled, at least 2 hours and up to 3 days.
5. Prepare the Boiled Icing.
6. Spread the chilled lime cream into the cooled graham crust. Fit a pastry bag with a medium (½- or ⅝-inch) round tip and fill the bag about half-way with the icing. Pull up the cuff and twist it to seal and tighten the icing down into the cone. Purge the bag of air bubbles by squeezing the bag until there is a burst of air and icing sputters out of the bag. Pipe the icing on top of the tart, and then use the back of a spoon to press it down to meet the edges of the crust. Make a decorative swirl on top. Using a small kitchen torch, brown the surface of the icing, moving the flame in a circular motion to burn the ridges of the swirl until lightly browned. Refrigerate until well-chilled, at least 1 hour and up to 6 hours.

LIME MERINGUE TARTLETTES

1. Make the Graham Cracker Crust and line ten 3½-inch tartlet pans. Fully pre-bake, transfer to wire racks, and let cool completely.
2. Spoon about ¼ cup lime cream into each shell and spread evenly (you will need about 2 cups total of lime cream). Top with icing and torch as directed. Refrigerate until well-chilled, at least 1 hour and up to 6 hours. Makes ten 3½-inch tartlets.

LEMON TART

makes one 7-inch tart

The lemon tart is one of the quintessential French pastries, the simplicity of which belies its sophistication. A great lemon tart is a balance of flavors and textures; the play of sweet citrusy filling in a tender, crisp, buttery crust. In creating the version for Miette, I wanted to keep the traditional look of the straight-sided tart and fill it with a curd that was both fresh and rich. What I didn't realize when I started on my quest to make the best lemon tart was how easy it would be to make lemon curd with the year-round abundance of lemons we have locally, making this version quintessentially Californian.

The curd needs to be cold when assembling the tart, so make sure it is chilled before you begin. Likewise, once filled, it needs to chill to allow the crust and the filling to bind, but the tart is best served at room temperature.

Both components can be made separately up to 2 days ahead. Wrap the baked shell in plastic wrap and store it for up to 3 days at room temperature. Keep the curd refrigerated and fill the tart on the day you will serve it.

ingredients

ONE 7-INCH PÂTE SUCRÉE TART SHELL (PAGE 105)

ABOUT 1½ CUPS LEMON CURD (PAGE 200), CHILLED

preparation

1. Make the Pâte Sucrée and line a 7-inch tart pan. Fully pre-bake the shell, transfer to a wire rack, and let cool completely.
2. Spread the cold curd evenly into the cooled tart shell. Refrigerate until well chilled, at least 1 hour and up to 6 hours.

LEMON TARTLETTES

1. Make the Pâte Sucrée and line ten 3½-inch tartlet pans. Fully pre-bake, transfer to wire racks, and let cool completely.
2. Spoon about ¼ cup of the curd into each shell (you will need about 2 cups curd total) and spread evenly. Refrigerate until well chilled, at least 1 hour and up to 6 hours. Makes about ten 3½-inch tartlets.

PASTRY CREAM AND FRESH FRUIT TART

makes one 7-inch tart

I have yet to meet a fruit that doesn't pair deliciously with pâte sucrée and pastry cream. Sometimes I think we should just sell tart shells with pastry cream and let our customers add whatever fruit they want from the farmers' market. At Miette, we create variations all summer long, beginning with the too-short season of blueberries and ending with raspberries. One of our favorite variations is to pair raspberries and pastry cream flavored with rose geranium essential oil (see Sources, page 218). You could also add slices of nectarines and peaches in a single layer across the tart. Plush apricots and figs pair well, too, halved and nestled in the cream. Choose the ripest, most gorgeous fruit you can find.

ingredients

ABOUT 1½ CUPS PASTRY CREAM (PAGE 202), CHILLED

ONE 7-INCH PÂTE SUCRÉE TART SHELL (PAGE 105)

1 TO 2 PINTS MIXED FRESH FRUITS ALONE OR IN ANY COMBINATION INCLUDING STRAWBERRIES, BLUEBERRIES, BLACKBERRIES, AND RED AND GOLDEN RASPBERRIES; OR 2 OR 3 PEELED AND THINLY SLICED NECTARINES AND PEACHES; OR 10 TO 12 HALVED APRICOTS OR FIGS

preparation

1. If making the Pastry Cream now, let cool to room temperature and then refrigerate until well chilled, 2 to 3 hours.
2. Make the Pâte Sucrée and line a 7-inch tart pan as directed. Fully pre-bake the shell, transfer to a wire rack, and let cool completely.
3. Spread the cold pastry cream evenly into the cooled tart shell. Chill for at least 1 hour and up to 8 hours. Just before serving, top attractively with the fruit.

continued

PASTRY CREAM AND FRESH FRUIT TARTLETTES

1. Make the Pâte Sucrée and line ten 3½-inch tartlet pans. Fully pre-bake, transfer to wire racks, and let cool completely.
2. Spoon about 2½ tablespoons of the pastry cream into each shell and spread evenly. Refrigerate until well chilled, at least 1 hour and up to 8 hours. Just before serving, top attractively with the fruit. Makes ten 3½-inch tartlets.



BANANA CREAM TART

makes one 7-inch tart

This familiar American classic can be found in diners across the country and tends to rely on the same basic ingredients. Our version refines the flavors by using high-quality ingredients and adds a buttery new dimension with the pâte sucrée crust and a depth of flavor with our chocolate ganache. Use bananas that are perfectly ripe for both flavor and texture, and cut them right before putting the tart together. You can prepare the crust and the ganache ahead of time and then top with the bananas and whipped cream just before serving, or refrigerate for up to 8 hours.

ingredients

¾ CUP PASTRY CREAM (PAGE 202), CHILLED

ONE 7-INCH PÂTE SUCRÉE TART SHELL (PAGE 105)

¼ CUP CHOCOLATE GANACHE (PAGE 195)

2 LARGE RIPE BANANAS

1 CUP HEAVY CREAM

3 TABLESPOONS POWDERED SUGAR

¼ CUP (14 OUNCES) CHOCOLATE SHAVINGS

preparation

1. If making the Pastry Cream now, let cool to room temperature, and then refrigerate until well chilled, 2 to 3 hours.
2. Make the Pâte Sucrée and line a 7-inch tart pan as directed. Fully pre-bake the shell, transfer to a wire rack, and let cool completely.
3. If you made the ganache previously, scoop into a microwave-safe bowl and microwave on high for 1 minute to warm and soften until the mixture is easily spreadable. Alternatively, soften over a bain-marie or double boiler (see page 215).
4. Spread the ganache onto the bottom surface of the cooled pastry shell. Refrigerate until set, about 10 minutes.
5. Cut the bananas into slices about ⅛ inch thick. Working quickly, arrange in a single layer over the ganache. Immediately spread the pastry cream over the bananas. Smooth the surface with an offset spatula.

6. In a chilled bowl, using an electric mixer set on high speed, whip the heavy cream until soft peaks form. Add the powdered sugar and continue to whip until the cream stands in stiff peaks.
7. Fit a pastry bag with a medium (½- or ⅝-inch) star tip and fill it half-way with the whipped cream. Pull up the cuff and twist it to seal and tighten the whipped cream down into the cone. Purge the bag of air bubbles by squeezing the bag until there is a burst of air and whipped cream sputters out of the bag. Keep the bag tightly twisted so that the whipped cream doesn't come back up on your hands. Holding the bag at a 90-degree angle and using focused little bursts of pressure, pipe small stars all over the surface of the pastry cream, working in a spiral motion toward the center to make a charming constellation. Sprinkle the surface with the chocolate shavings.
8. The tart is best served right away, but will keep, tightly wrapped in the refrigerator, for up to 8 hours.

BANANA CREAM TARTLETTES

1. Make the Pâte Sucrée and line ten 3½-inch tartlet pans. Fully pre-bake, transfer to a wire rack, and let cool completely.
2. Pipe or spoon about 2 tablespoons of the ganache into each shell and spread evenly. Arrange banana slices over the ganache. Immediately spoon and spread about 2 tablespoons of pastry cream over the bananas in each tartlet. Smooth the surface with an offset spatula.
3. Fill a pastry bag with whipped cream and, using focused little bursts of pressure, pipe a triple rosette of cream on each tartlet. Sprinkle the surface with the chocolate shavings. Serve immediately, or refrigerate for up to 8 hours. Makes ten 3½-inch tartlets.

PECAN TART

makes one 7-inch tart

In San Francisco, our Indian summer begins in September. After months of cold and fog, the weather is so warm that it's easy to forget that fall has arrived. It is more noticeably marked by the arrival of the Pecan Tart. This tart has a silky buttery filling, a deep caramel flavor, and a hint of orange that define it against most traditional pecan pies. Toasting the nuts first is crucial in creating that satisfying taste, as is baking the tart fully to a dark amber color.

ingredients

ONE 7-INCH PÂTE SUCRÉE TART SHELL (PAGE 105)

1 CUP (4 OUNCES) PECAN HALVES

¾ CUP LIGHT CORN SYRUP

¾ CUP (6 OUNCES) FIRMLY PACKED LIGHT BROWN SUGAR

¼ CUP (2 OUNCES) UNSALTED BUTTER, MELTED

2 LARGE EGGS

2 TABLESPOONS HEAVY CREAM

1 TEASPOON GRATED ORANGE ZEST

⅛ TEASPOON KOSHER SALT

½ TEASPOON VANILLA EXTRACT


preparation

1. Make the Pâte Sucrée and line a 7-inch tart pan. Partially pre-bake the shell, transfer to a wire rack, and let cool completely on the baking sheet.
2. Preheat the oven to 350 degrees F.
3. Spread the pecans in single layer on a baking sheet and toast in the oven until browned and fragrant, 8 to 10 minutes. Remove from the oven and immediately pour onto a plate to prevent scorching.
4. In a medium bowl, whisk together the corn syrup, brown sugar, melted butter, eggs, cream, orange zest, salt, and vanilla until smooth. Arrange the pecans on the bottom of the pastry shell in an attractive manner. Pour the filling slowly on top of the pecans until it almost reaches the top edge of the crust.

5. Carefully slide the baking sheet with the tart into the oven. Bake until the juices are bubbling and the filling is set, 25 to 30 minutes. Transfer to a wire rack and let cool completely before serving. Serve at room temperature.

PECAN TARTLETTES

1. Make the Pâte Sucrée and line ten 3½-inch tartlet pans. Partially pre-bake the shells, transfer to a wire rack, and let cool completely.
2. Add a single layer of pecans to the bottom of each shell. Spoon about ¼ cup of the filling into each tartlet. Bake until the juices are bubbling and the filling is firm, about 20 minutes. Transfer to a wire rack and let cool completely before serving. Serve at room temperature. Makes ten 3½-inch tartlets.



Graham crackers
\$6.50