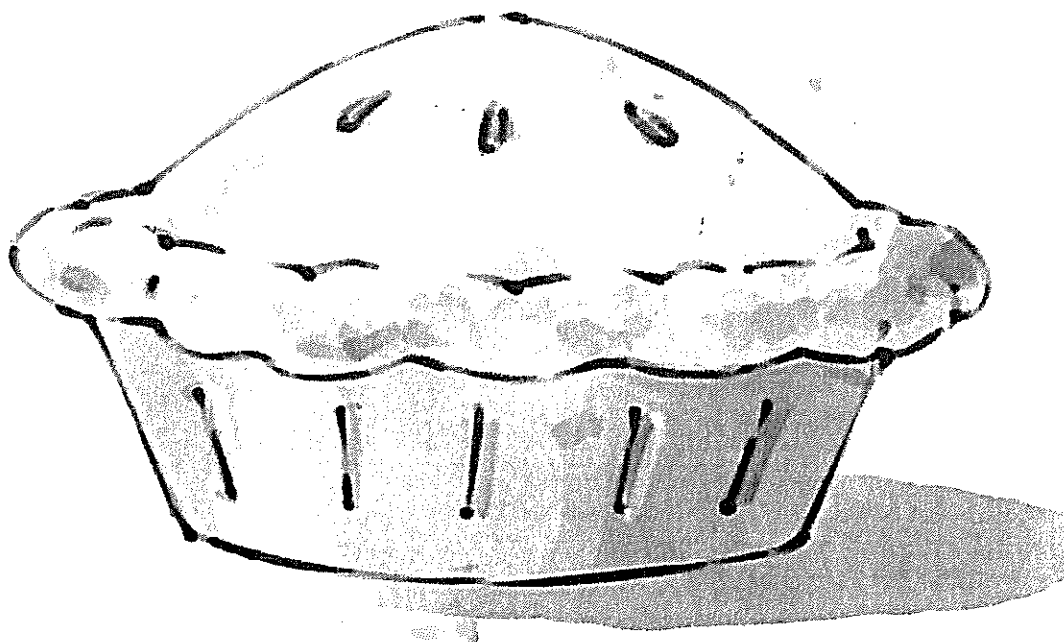


CulinAerie

The Pinnacle of Food
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Perfect Pies and Tarts with Chef Instructor Wendi James April 28, 2019



Mixed Berry Crostata

Crostata Dough

Ingredients

- 2 1/4 cups all-purpose flour
- 3 tablespoons sugar
- 8 ounces butter, cold, cubed
- 2 oz ice water

Method

1. Place flour, sugar, and butter in a mixer fitted with a paddle attachment. Mix on medium speed until mixture resembles coarse sand.
2. With the machine running slowly add the water. Mix until mixture starts to come together.
3. Remove dough from the machine and roll into a ball. Flatten and wrap well in plastic wrap. Refrigerate at least 20 minutes.

Berry Filling

Ingredients

- 1 1/2 - 2 cups mixed berries
- 2 tablespoons sugar
- 1/2 tablespoon corn starch

Method

1. Stir together sugar and corn starch.
2. Toss berries with sugar mixture.
3. Pile berries into center of rolled crostata dough.
4. Fold in egg washed edges. Egg wash outer edge.
5. Bake at 350 until golden brown on the bottom.

Lime Cream Pie

Pie Dough

Ingredients

9 ounces butter, cold, cubed
7.25 ounces confectioner's sugar
20.5 ounces flour
6 ounces egg yolks
1/2 tablespoon vanilla extract

Method

1. Combine confectioner's sugar and flour in a mixing bowl with cubed butter.
2. Mix with a paddle until crumbly in appearance.
3. Stir together egg yolks and vanilla extract.
4. Add egg yolks to flour mixture and mix on low until a dough starts to form.
5. Wrap and chill at least 20 minutes.
6. Roll to 1/8 - 1/4" thickness and line a pie pan.
7. Blind bake with beans 10 minutes. Remove beans and cook an additional 5 minutes.
8. Allow to cool completely.

Lime Curd

Ingredients

1 cup sugar
3 limes, zested
4 eggs
3/4 cup lime juice
10.5 ounces butter

Method

1. Place sugar and lime zest in a small saucepan and rub together.
2. Whisk in eggs and lime juice. Cook over medium heat to 180F while whisking continuously.
3. Pour through a fine mesh strainer (chinois) and allow to cool to 140f.
4. Whisk in butter.
5. Pour into blind baked and cooled pie shells.
6. Top with whipped cream.

Caramel Cashew Tart

Crème Fraîche Tart Dough

Ingredients

2.5 cups cake flour
1/3 cup sugar
8 ounces butter, cold, cubed
2 large yolks
2 ounces crème fraîche

Method

1. Place flour, sugar, and butter in a mixer fitted with a paddle attachment. Mix until crumbly in appearance.
2. Stir together yolks and crème fraîche.
3. Add to flour mixture. Mix until a dough forms.
4. Remove dough from bowl and work into a ball.
5. Roll dough on a floured surface to 1/4" thickness. Line tart tin and fill with plastic wrapped baking beans.
6. Bake 350f for 10 minutes. Remove baking beans and bake an additional 5 minutes or until golden brown. Allow to cool completely.

Caramel Cashew Filling

Ingredients

Roasted Cashews
400 grams sugar
1 tsp vanilla bean puree or 1 vanilla bean, scraped
400 grams heavy cream
7.5 grams salt
280 grams butter, cold

Method

1. Fill baked pie shell with toasted cashews. Put aside.
2. Place sugar in a large saucepan with enough water to make "wet sand". Cook to amber caramel (340-345F).
3. Meanwhile, warm heavy cream with vanilla bean.
4. Remove from heat and slowly add heavy cream. Stir in salt.
5. Cool to 40C and use a hand blender to mix in butter.
6. Pour over cashews and allow to set.