

Rhubarb Curd and Strawberry Tart

This tart is the result of collaboration between Melissa Clark and Anna Olsen. To be clear, they never actually really collaborated on the making of this tart. I just created the joining of these two brilliant culinary minds on paper, and the result is this incredible tart.

Pate Sable (Tart Dough)

½ cup plus 2 Tablespoons unsalted butter, room temperature
½ cup plus 2 Tablespoons icing sugar, sifted
1 large hardboiled egg yolk
1 large raw egg yolk
½ teaspoon vanilla extract
1 ¾ cups cake and pastry flour, sifted
¼ teaspoon salt

Rhubarb Curd

10-12 ounces rhubarb, washed, trimmed and cut into 1-inch pieces (about 3 cups)
½ cup plus 1 Tablespoon sugar
4 egg yolks
2 whole eggs
¼ teaspoon salt
6 tablespoons unsalted butter, room temperature, cut into pieces

3 cups strawberries, hulled and thinly sliced

1. Beat the butter and icing sugar together with an electric mixer, until smooth.
2. Push the hardboiled egg yolk through a sieve and stir the raw egg yolk and vanilla into it. Add this to the butter mixture and beat until blended.
3. Add the flour and salt to the butter mixture and continue mixing until blended.
4. Remove dough from mixer and shape into a disc. Place disc between 2 sheets of parchment paper and roll out until dough is about 12 inches in diameter and about ¼ inch thick.
5. Peel off top sheet of parchment. Turn dough over and peel off bottom sheet of parchment paper. Carefully lift dough into a 9 or 10 inch tart pan with removable bottom. Press the dough into the sides and bottom of the pan. If the dough tears or cracks, just patch it. Using the rolling pin, roll across the top of the tart to remove any excess dough.

6. Chill dough for about 30 minutes. Preheat oven to 325 degrees F.
7. Line chilled tart shell with parchment paper and fill with pie weights or dried beans. Bake until light golden brown, about 35-40 minutes.
8. While crust is baking prepare curd. Puree rhubarb in food processor until smooth, about 2-3 minutes. It may be necessary to add 1-2 teaspoons of water to get the rhubarb moving.
9. Pour pureed rhubarb into a bowl lined with cheesecloth. Tighten the cheesecloth and squeeze out the juice with your hands. You should get about 2/3 of a cup. Discard the pulp.
10. In a double boiler or a stainless steel medium bowl set on top of a medium heavy-bottomed pot with 2 inches of simmering water, combine the rhubarb juice, sugar, egg yolks, whole eggs and salt. Stir constantly, with a whisk, making sure to scrape the bottom and sides, while the liquid thickens and coats the back of a wooden spoon, about 18-20 minutes. (I will admit, I was not stirring constantly. I did walk away for several minutes at a time, and it still turned out fine. Just make sure the water is simmering and not boiling.)
11. Remove from heat and whisk in butter until dissolved.
12. Strain the curd through a fine mesh sieve. (I thought this step was totally unnecessary until I strained mine and discovered a few bits of scrambled egg in my curd. Probably because I walked away and did not whisk constantly!)
13. When the crust is ready, take it out of the oven, remove parchment and pie weights, and lower the oven temperature to 300 degrees F. Spread the rhubarb curd into the tart shell and smooth with a spatula. Bake for another 10 minutes, until the curd is just set. Transfer the tart to a wire rack to cool completely, at least an hour.
14. The tart can be prepared a day ahead and refrigerated. Just before serving arrange sliced berries decoratively atop the tart.