



LITTLE TARTS



1 × BASIC RECIPE



60 × VARIATIONS

CONVERSION CHARTS

Rounded-off equivalents between the metric system and the traditional systems used in the US and UK to measure weight and volume.

Metric to US/UK conversion chart
(approx. depending on the ingredient)

1 g = 0.035 oz
100 g = 3.5 oz
500 g = 1.10 lbs
1 kg = 2.205 lbs
1 kg = 35 oz
5 ml = 1 teaspoon
15 ml = 1 tablespoon
30 ml = 1 fluid oz
100 ml = 3.4 fluid oz
240 ml = 1 cup
1 litre = 4.2 cups
1 litre = 2.1 pints
1 litre = 1.06 quarts
1 litre = 0.26 gallon

Oven temperature conversion chart

Fahrenheit	Celsius	Gas Mark
275° F	140° C	gas mark 1
300° F	150° C	gas mark 2
325° F	165° C	gas mark 3
350° F	180° C	gas mark 4
375° F	190° C	gas mark 5
400° F	200° C	gas mark 6
425° F	220° C	gas mark 7
450° F	230° C	gas mark 9
475° F	240° C	gas mark 10



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FOREWORD

My enormous, overflowing bookcase at home contains a couple of cookbooks whose spines are literally worn to a thread. It is my hope that the same fate lies in store for this book in your home. After all, it is the sure sign of a good cookbook – one that you return to again and again. I have decided to share all of my secrets with you in this book because I would like you to get as much pleasure from them as I do. The secret to the always-perfect recipe for dough, and how to make crumbles and creams in all kinds of flavours using only one adaptable recipe. There are fifteen kinds of ganache in this book, for instance. I also explain how to make your own praline and your own choux pastry for profiteroles. As you make (and bake) your way through the book, you will learn the art of creating little tarts. And whenever you don't feel like baking another tart, this book also contains several methods for poaching, baking and caramelising fruit, the latter being a great way to cook apples before adding them to a tart or pancake.

You can actually achieve a lot more at home than we can here in our pâtisserie. To make the very best *frangipane* (almond cream), for example, it is a good idea to first roast the almond flour in the oven. This brings out the oil in the flour, giving it more flavour. Here in the pâtisserie, however, when we want to make almond cream we have to use 5 kg of flour at a time, and that doesn't fit in any oven, not even in ours. Anyway, when you are making your delicious almond cream you can also crumble an amaretti biscuit or two into it for an extra crunchy tart. Adding your own little twist at home is a great way of making your tarts even more special.

And that's why I like to share my recipes with everyone. In my workshops and now here in this book, too.

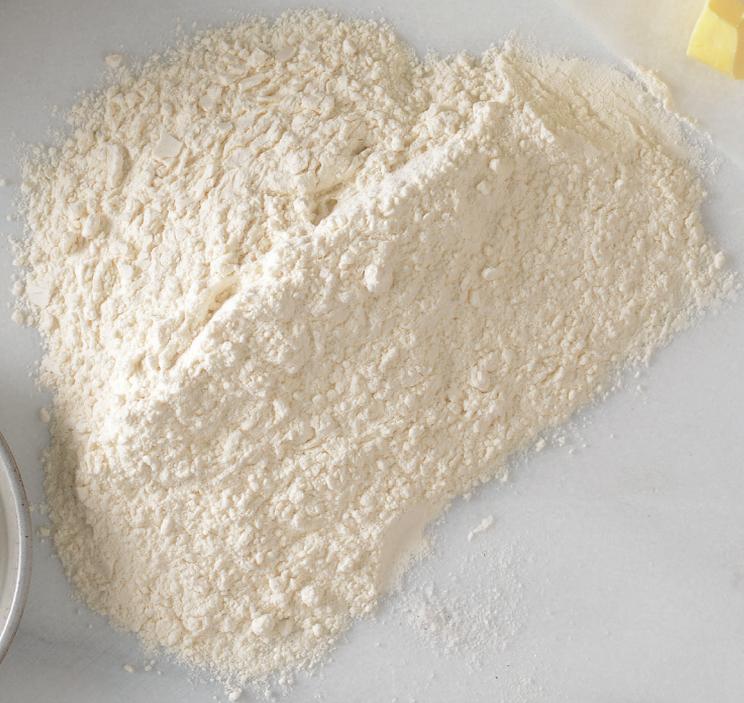
Now, let's bake!

Enjoy

Melke





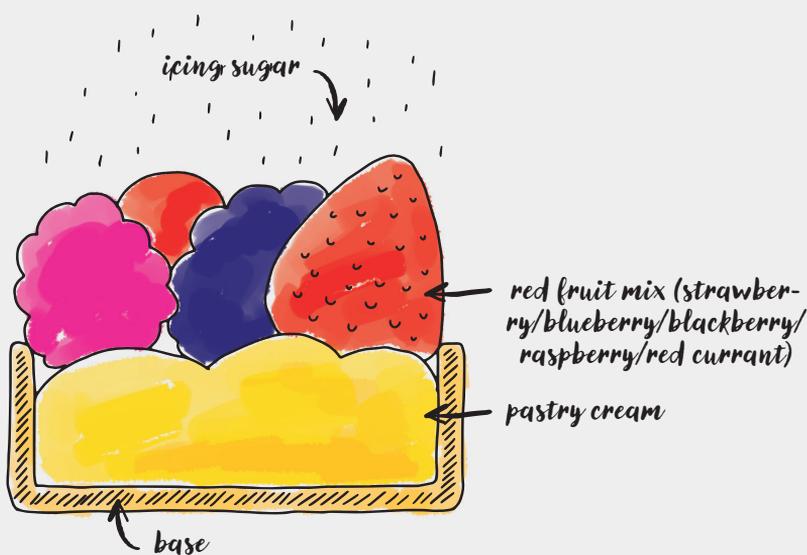


3. DOUGH

When I was a child I used to help my mother make shortcrust pastry for her apple tarts and cookies. Years later, when I went to live in France, I learned how to make what the French call *pâte sablée* (*sablé* = sand) all over again. They add almond flour to the dough, which makes it crispier than the Dutch version that my mother and I used to make.

I used to bake a lot with my own kids too. And when Lucas, my middle son, and I were baking a tart he always ended up eating half of the dough, so his tart just got smaller and smaller as we went on.

TART WITH FRESH RED FRUIT AND PASTRY CREAM



ALSO SCRUMPTIOUS

Instead of strawberries, you can also use blackberries, raspberries, blueberries or a mix of your favourites. I always mix my blueberries with a little bit of heated apricot jelly so that they stick together better. And a sprinkling of icing sugar provides the perfect finishing touch.



➔ **1** Blind bake a tart base for approx. 12 minutes at 170°C in a pre-heated oven.

➔ **2** Fill the tart up to the edge with pastry cream.



➔ **3** Add the (mixture of) red fruit to the tart.

➔ **4** Sprinkle with icing sugar.



vanilla



speculaas



chocolate



6. CRUMBLE

If you want to give your tart a crunchy topping, you can make your own crumble. The first one I ever made was a simple vanilla crumble, but it wasn't long before

I started substituting some of the almond flour for ground hazelnut and the vanilla for pistachio paste. You can use your crumbles in other desserts too. To make the crumble, grease an ovenproof dish with butter and sprinkle in some fine granulated sugar. Then add fruit (fried banana, pear, apple, whatever you fancy) and the crumble itself, and bake for thirty minutes at 170°C.

Fantastic with a scoop of vanilla ice cream.

*rhubarb/
strawberry*



apple



banana





pistachio



vanilla



coconut



hazelnut



pineapple/mango

cherry



red fruit



pear



LEMON OR LIME CREAM

To make these tarts you have to blind bake the bases first before filling them. The filling is made in advance, so it doesn't have to be baked in the oven as well.

CREAM

(the day before)

2 gelatine leaves (4 g)

½ organic lemon or lime

*approx. 3 lemons or 5 limes,
squeezed*

65 g fine granulated sugar

*90 g egg (approx. 2 organic
eggs)*

90 g fine granulated sugar

175 g butter

- Soak the gelatine leaves for 5 minutes in cold water and set aside to drain.
- Grate the zest of the lemon or lime.
- Squeeze the lemons/limes and weigh out 125 g juice.
- Add the lemon or lime juice and 65 g fine granulated sugar to a saucepan and bring to the boil.
- Beat the eggs with 90 g fine granulated sugar.
- Pour the hot juice over the eggs, mix well and then return to the saucepan.
- Bring the cream gently to the boil on a low heat. Cook for 5 minutes, stirring continuously to prevent the cream from burning.
- Remove the saucepan from the heat, leave to cool for 5 minutes and then stir in the gelatine.
- Break the butter into little pieces, add to a bowl and pour in the cream.
- Add the lemon or lime zest.
- Mix with a hand blender.
- Cover the cream with cling film and leave to set in the fridge overnight.
- Mix the cream again the following day with a hand mixer.
- Use a piping bag with a plain round nozzle (10 or 12 mm) to pipe the cream into the tart bases.
- Allow the tarts to set in the fridge.

TIP Limes will not give your cream a green colour. If you want your cream to look green, add some green food colouring agent after you have mixed the cream with the butter.





DARK CHOCOLATE GANACHE WITH RASPBERRY

For this ganache you will need to make raspberry puree.

RASPBERRY PUREE

125 g raspberries (deep-frozen)
20 g sugar
1 tsp lemon juice

- Allow the raspberries to defrost.
- Mix the raspberries with the sugar and lemon juice in a blender.
- Sieve the raspberry puree until it is free of seeds.

GANACHE

120 g dark chocolate (60%)
60 g cream
60 g raspberry puree
10 g honey

- Chop the dark chocolate into little pieces.
- Add the chocolate to a bowl and melt in the microwave or au bain-marie.
- Add the cream, raspberry puree and honey to a saucepan, bring to the boil and pour the mixture over the chocolate.
- Stir with a spatula in the middle of the bowl (always stirring in the same direction) until thoroughly mixed.
- Mix the ganache for a minute or two with a blender for the best result.



TIP Before the ganache has set fully, add a fresh raspberry to the top of the tart and it will stick nicely.





KIDS' PARTY

WHITE CHOCOLATE CREAM

You will need to make the white chocolate cream the day before.
The recipe is on page 149.

Most children love cream and this white chocolate cream tart is just perfect when topped off with multi-coloured sprinkles!

HOT CHOCOLATE MILK

chocolate sauce (see page 153)
milk

Pour some chocolate sauce into a cup or glass and add the hot milk.



1 × BASIC RECIPE  60 × VARIATIONS

THE MINIMINI TARTS MADE BY PETIT GÂTEAU ARE THE ULTIMATE EYE CANDY THANKS TO THEIR ENDLESS VARIETY OF TASTES AND COLOURS. AND WHILE THE BASIC RECIPE FOR THE DELICIOUS, CRISPY AND BUTTERY SHORTCRUST PASTRY BASES USED FOR THESE TARTS IS ALWAYS THE SAME, THERE IS NO END TO THE VARIATIONS POSSIBLE WITH THE FILLINGS.

With **LITTLE TARTS** you will discover just how easy it is to make many different kinds of tarts using only one kind of shortcrust pastry. Tarts filled with almond, pistachio and even clafoutis cream, for example, and topped with poached pear, lemon curd, fluffy meringue or crispy crumble.

THE BOOK FOR BAKERS EVERYWHERE – FROM BEGINNERS TO EXPERTS – WHO WOULD LIKE TO LEARN HOW TO FILL AND DECORATE AN INFINITE VARIETY OF TARTS TO PERFECTION.

Petit gâteau is the only genuine French pâtisserie in Amsterdam. It is run by Meike Schaling and Patrice Andrieu, who met when Meike opened her first pâtisserie in Paris after training to become a pastry chef. They recently opened their third shop in Amsterdam.



www.kosmosuitgevers.nl

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M•S**

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