

# CÉDRIC GROLET S STRAWBERRY BASIL TART

## The Recipe

<https://cuisinedaubery.com/recipe/strawberry-basil-tart/>

A strawberry tart enhanced with basil, a modern pairing by Chef Grolet

Chef: Cédric Grolet

Skill: Intermediaire Level

Cuisine: French Cuisine

Courses: Dessert, Tart,

## Ingredients

**For a 8.26" (or 8 17/64" or 21 cm) in diameter tart**

\*Dough

1 Creamed Sweetened Short Pastry For the recipe, see [HERE](#)

\*Eggwash

1/2 Cup Egg Yolks (100 grams)

2 Tablespoons Cream (25 grams)

\*Almond sponge

2 Tablespoons Butter (25 grams)

2 Tablespoons Sugar (25 grams)

1/4 Cup Almond Flour (25 grams)

1 Tablespoon Eggs (25 grams)

1/2 Cup Strawberries (50 grams)

\*Strawberry Jam

1 Tablespoon Strawberry purée (15 grams)

2 Tablespoons Sugar (30 grams)

1 1/3 Cup Strawberries (150 grams)

0.35 oz Powdered Glucose (10 grams)

1 teaspoon Powdered Pectin NH (6 grams)

1 teaspoon Cream of Tartar (6 grams)

\*Basil Pesto

0.1 oz Basil leaves (3 grams)

1 Tablespoon Marzipan (15 grams) For the recipe, see [HERE](#)

4 Tablespoons Olive Oil (50 grams)

2 teaspoons Honey (20 grams)

2 teaspoons Yuzu Juice (14 grams)

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### \*Pastry Cream

1 1/2 Cup Pastry Cream (220 grams) For the recipe, see [HERE](#)

### \*Strawberries

1 1/2 Cup Strawberries (180 grams)

2 teaspoons Olive Oil (10 grams)

### \*Optionally

some Simple Syrup For the recipe, see [HERE](#)

### **For a 7.08" (or 7 3/32" or 18 cm) diameter mold**

### \*Dough

1 Creamed Sweetened Short Pastry For the recipe, see [HERE](#)

### \*Eggwash

1/3 Cup Egg Yolks (73.4 grams)

1 Tablespoon Cream (18.3 grams)

### \*Almond sponge

1 Tablespoon Butter (18.3 grams)

1 Tablespoon Sugar (18.3 grams)

3 Tablespoons Almond Flour (18.3 grams)

2 teaspoons Eggs (18.3 grams)

1/3 Cup Strawberries (36.7 grams)

### \*Strawberry Jam

2 teaspoons Strawberry purée (11 grams)

2 Tablespoons Sugar (22 grams)

1 Cup Strawberries (110.2 grams)

0.25 oz Powdered Glucose (7.3 grams)

1 teaspoon Powdered Pectin NH (4.4 grams)

1 teaspoon Cream of Tartar (4.4 grams)

### \*Basil Pesto

0.07 oz Basil leaves (2.2 grams)

2 teaspoons Marzipan (11 grams) For the recipe, see [HERE](#)

3 Tablespoons Olive Oil (36.7 grams)

2 teaspoons Honey (14.6 grams)

2 teaspoons Yuzu Juice (10.2 grams)

### \*Pastry Cream

1 1/4 Cup Pastry Cream (161.6 grams) For the recipe, see [HERE](#)

### \*Strawberries

1 1/4 Cup Strawberries (132.2 grams)

1 teaspoon Olive Oil (7.3 grams)

### \*Optionally

some Simple Syrup For the recipe, see [HERE](#)

### **For a 6.29" (or 6 19/64" or 16 cm) diameter mold**

## CÉDRIC GROLET S STRAWBERRY BASIL TART

### \*Dough

1 Creamed Sweetened Short Pastry For the recipe, see [HERE](#)

### \*Eggwash

4 Tablespoons Egg Yolks (58 grams)

1 Tablespoon Cream (14.5 grams)

### \*Almond sponge

1 Tablespoon Butter (14.5 grams)

1 Tablespoon Sugar (14.5 grams)

2 Tablespoons Almond Flour (14.5 grams)

1 teaspoon Eggs (14.5 grams)

4 Tablespoons Strawberries (29 grams)

### \*Strawberry Jam

1 teaspoon Strawberry purée (8.7 grams)

1 Tablespoon Sugar (17.4 grams)

3/4 Cup Strawberries (87 grams)

0.2 oz Powdered Glucose (5.8 grams)

1 teaspoon Powdered Pectin NH (3.4 grams)

1 teaspoon Cream of Tartar (3.4 grams)

### \*Basil Pesto

0.05 oz Basil leaves (1.7 grams)

1 teaspoon Marzipan (8.7 grams) For the recipe, see [HERE](#)

2 Tablespoons Olive Oil (29 grams)

1 teaspoon Honey (11.6 grams)

1 teaspoon Yuzu Juice (8.1 grams)

### \*Pastry Cream

1 Cup Pastry Cream (127.7 grams) For the recipe, see [HERE](#)

### \*Strawberries

1 Cup Strawberries (104.4 grams)

1 teaspoon Olive Oil (5.8 grams)

### \*Optionally

some Simple Syrup For the recipe, see [HERE](#)

### **For a 9.44" (or 9 29/64" or 24 cm) diameter mold**

### \*Dough

1 Creamed Sweetened Short Pastry For the recipe, see [HERE](#)

### \*Eggwash

1/2 Cup Egg Yolks (130.6 grams)

2 Tablespoons Cream (32.6 grams)

### \*Almond sponge

2 Tablespoons Butter (32.6 grams)

2 Tablespoons Sugar (32.6 grams)

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1/3 Cup Almond Flour (32.6 grams)

1 Tablespoon Eggs (32.6 grams)

1/2 Cup Strawberries (65.3 grams)

\*Strawberry Jam

1 Tablespoon Strawberry purée (19.5 grams)

3 Tablespoons Sugar (39.1 grams)

1 2/3 Cup Strawberries (195.9 grams)

0.45 oz Powdered Glucose (13 grams)

2 teaspoons Powdered Pectin NH (7.8 grams)

1 teaspoon Cream of Tartar (7.8 grams)

\*Basil Pesto

0.13 oz Basil leaves (3.9 grams)

1 Tablespoon Marzipan (19.5 grams) For the recipe, see [HERE](#)

1/3 Cup Olive Oil (65.3 grams)

1 Tablespoon Honey (26.1 grams)

1 Tablespoon Yuzu Juice (18.2 grams)

\*Pastry Cream

2 Cups Pastry Cream (287.3 grams) For the recipe, see [HERE](#)

\*Strawberries

2 Cups Strawberries (235.1 grams)

2 teaspoons Olive Oil (13 grams)

\*Optionally

some Simple Syrup For the recipe, see [HERE](#)

### Steps

#### Tart shell

1. Let's start with the Creamed Sweetened Short Pastry (1)
2. The recipe is [HERE](#)

#### Blind baking

3. Roll out the dough to 0.11" (or 1/8" or 0.3 cm) and line a pastry ring
4. Then, Grolet says to chill the dough for a whole day. I believe 4 hours is enough. This step allows the dough to stabilize and be blind-baked properly.
5. Then, Grolet recommends blind baking: bake in the oven for 25 minutes at 320 F / 160 C
6. Mix the Egg Yolks (1/2 Cup or 100 g) and the Cream (2 Tablespoons or 25 g) in a small bowl
7. Then, brush with the egg wash using brush and bake for 10 minutes ? this gives a nice golden color
8. I showed you how to line and blind bake, [HERE](#). "Blind bake" means baking the crust with nothing in it

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### The almond cream

9. Whisk together the Butter (2 Tablespoons or 25 g) (which should be soft like a pomade), the Sugar (2 Tablespoons or 25 g), the Almond Flour (1/4 Cup or 25 g), and the Egg (1 Tablespoon or 25 g)
10. Pour into the prebaked tart shell
11. Slice the Strawberries (1/2 Cup or 50 g) and gently press the slices into the almond cream
12. Bake for 10 minutes
13. Allow to cool down
14. Optionally, you can soak with Simple Syrup, although Grolet doesn't mention it.
15. The recipe is [HERE](#)

### The Pastry cream

16. Let's start with the Pastry Cream (1 1/2 Cup or 220 g)
17. There are several recipes on the site, but the one I recommend is Grolet's version, [HERE](#). It holds up better in tarts and makes them less soggy.
18. The recipe is [HERE](#)
19. Spread the Pastry Cream (1 1/2 Cup or 220 g) and smooth it with with an offset Icing Spatula
20. Make sure there's enough space left to add the strawberry jam ? if not, remove a bit of the cream
21. Refrigerate

### Strawberry Jam

22. In a saucepan, cook at 240 F / 115 C the Strawberry purée (1 Tablespoon or 15 g) and the Sugar (2 Tablespoons or 30 g)
23. Add hulled the Strawberries (1 1/3 Cup or 150 g). Cook until they become tender.
24. In a bowl, mix the dry ingredients to prevent lumps: the Powdered Glucose (0.35 oz or 10 g), the Powdered Pectin NH (1 teaspoon or 6 g), and the Cream of Tartar (1 teaspoon or 6 g)
25. Pour in and whisk while continuing to cook at 220 F / 104 C
26. Thicken and transfer to a clean bowl
27. Let cool at room temperature
28. Fill the tart and spread with with an offset Icing Spatula

### Basil Pesto

29. For the pesto you will need Basil leaves. There are several varieties to choose from. Personally, I prefer Thai or African basil ? I find their aroma and flavor superior to the Italian variety. That's why I grow my own in my Los Angeles backyard
30. Simply chop: the Basil leaves (0.1 oz or 3 g), the Marzipan (1 Tablespoon or 15 g), the Olive Oil (4 Tablespoons or 50 g), the Honey (2 teaspoons or 20 g), and the Yuzu Juice (2 teaspoons or 14 g) (or just some lemon juice)
31. I use a Cup Food Chopper
32. Adjust the flavor: you can use more basil ? I reduced the quantity, but it's up to your taste
33. Swirl the pistou into the tart. I am using a small piping bag
34. Slice the Strawberries (1 1/2 Cup or 180 g) and mix the slices in a bowl with the Olive Oil (2

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teaspoons or 10 g). This helps them shine and prevents oxidation.

35. Arrange the slices in a rosette pattern over the tart