

Strawberry Rhubarb Tartlets | bites out of life

Adapted from [Martha Stewart](#)

Makes 18 tartlets

For the Pate Brisee (makes 1 8- to 10-inch double crust pie or 2 8- to 10-inch single crust pies):

- 2-1/2 cups all-purpose flour
- 1 teaspoon salt
- 1 teaspoon sugar
- 1 cup (2 sticks) cold unsalted butter, cut into pieces
- 1/4-1/2 cup ice water



- 1) In the bowl of a food processor, combine the flour, salt and sugar and process for 10-15 seconds, until the dry ingredients are well-mixed.
- 2) Add the butter pieces and process until the mixture resembles a coarse meal, an additional 10-15 seconds. Slowly pour in the ice water through the feed tube as the processor continues to pulse, until the dough just comes together. Do not process for longer than 30 seconds.
- 3) Turn the dough out onto a floured work surface. Knead a few times if necessary, to incorporate all of the dry ingredients into the wet ingredients uniformly. Divide the pate brisee into two equal pieces and cover each in plastic wrap. Refrigerate for at least 1 hour before using.

For the filling:

- 1 pound trimmed rhubarb, cut into 1/4-inch pieces (about 5 cups, 4 large stalks)
- 1 pound strawberries, hulled and quartered
- 1/2 cup all-purpose flour, plus more for work surface
- 2 cups sugar

- 1) Combine the rhubarb, strawberries, flour and sugar in a large bowl and set aside, stirring occasionally to make sure the mixture is evenly mixed.
- 2) Roll out the dough until it is 1/8-inch thick. Using a biscuit cutter or large cookie cutter about 3 inches in diameter, cut circles out of the dough. Place 1 tablespoon of the strawberry-rhubarb mixture in the center. Re-roll the dough if necessary and continue to cut circles and fill the dough until you are out of dough/filling.

3) Fold and pinch the sides of the tartlet to create a pastry shell. Use water to help the folds and pinches adhere. Place the tarts on a lined baking sheet and refrigerate for 30 minutes.

4) Preheat the oven to 400°F. Bake the tarts for 30 minutes, rotating the pans halfway, until the tart crust is golden brown. Then lower the oven temperature to 350°F and bake for an additional 10-12 minutes, until the fruit juices are bubbly. Allow to cool before serving.

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