



## Rhubarb Tart

Serves 10

### SUMMARY

An easy tart to make, rhubarb is a wonderful vegetable to cook with and the results speak for themselves. Served for afternoon tea or as a dessert with ice cream, your tart will be a big hit with your family and friends.



### INGREDIENTS

250g Plain Flour  
125g Butter  
80g Sugar  
1 Egg  
1kg Rhubarb (makes 500g cooked rhubarb)  
50ml Water  
Caster Sugar to sweeten

### METHOD

1. Place the butter and sugar in to a bowl and beat until a smooth consistency.
2. Crack the egg in to a cup then slowly beat into the butter and sugar. Add in your flour and mix together until a dough forms. Divide the dough into two portions (one slightly larger) and wrap in cling film. Leave dough to chill in the fridge for at least 30 minutes.





3. To cook the rhubarb, cut the rhubarb in to evenly sized pieces and place in a large pot on a low heat with 50ml water and caster sugar to sweeten. Sweat the rhubarb down until soft. A table knife should be able to go through the rhubarb mixture without force. Set aside to cool.
4. Remove your pastry from the fridge and roll out one half (larger portion) to line the bottom and sides of a 10 inch flan or foil dish. Roll out the remaining portion for the pastry top and set aside.
5. Flour your rolling pin and roll the pastry up with the rolling pin, placing it in your dish so all sides are fully covered.
6. Once the rhubarb has cooled, drain the excess liquid and spoon the rhubarb into the pastry dish. Again, flour your rolling pin and roll the top pastry over the rhubarb covering the top of the dish.
7. Pinch the edges of the pastry together and cut steam holes in the middle of the pastry top.
8. Cook on 170 degrees Celsius for 35 minutes.
9. Dust the tart with caster sugar for a fabulous finish.

