

RHUBARB & CUSTARD TARTLET

SWEET PASTRY

4½oz Soft Butter
3oz Caster Sugar
1 Egg Beaten
9oz Plain Flour

Mix the butter and sugar until smooth.

Add the egg, then the flour.

Knead slightly and chill down.

FILLING

2 Large Eggs
3 Egg Yolks
140g Caster Sugar
Zest of 1 Orange
1tbsp Cornflour
500g Yorkshire Rhubarb (3cm pieces)
1 Large Vanilla Pod (seeds scraped out)

Roll out the pastry and line the tartlet cases. Return these to the fridge to rest for a further 15 minutes.

Blind bake the pastry for 10 minutes at 185°C. Remove the baking beans and bake for a further 5 minutes, until the pastry is cooked.

For the filling, combine the egg yolks, eggs, 50g of the sugar, orange zest and cornflour together.

Bring the cream and vanilla to the boil, then add to the egg mixture.

Return back to the pan and stir until it coats the spoon.

Leave to chill.

Mix the rhubarb, sugar and a knob of butter and roast until the rhubarb starts to soften.

Drain to remove any excess liquid and leave to cool.

Fill the tartlet cases with the custard and rhubarb pieces and bake until firm (approx 15 minutes).

CRUMBLE FOR TOPPING (Optional)

8oz Flour
4oz Butter
2oz Caster Sugar

Rub the flour and butter together to form breadcrumbs, then mix in the sugar.

Spread onto a baking sheet and cook until golden brown and crunchy.