

# RHUBARB TART

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**Preparation:** 1hr    **£:** 0.85/portions    **Serves:** 12    **Difficulty:** Medium

## Ingredients

1 block shortcrust pastry\*\*  
2kg rhubarb  
3 eggs, 125ml milk  
2 tablespoons of flour  
250g sugar  
2 tablespoons grounded almonds.

## Equipments

Tart case



**\*\*My shortcrust pastry recipe:** 250g flour, 125g butter, a pinch of salt, 1 egg yolk, 10ml water. Knead the dough briefly and gently on a floured surface. (Shop bought pastry is also perfectly fine to save time.)

## METHOD

Take the shortcrust pastry out of the fridge and start to roll it on a floured surface. Grease a 20cm tart mould and line it with the pastry. Chill in the fridge for 30 minutes.



Then, start cutting the rhubarb into small chunks, sprinkle the sugar on top of it and leave it marinate for 10-15 minutes.



Heat the oven to 180 degree Celsius.

Beat the eggs together with the sugar until pale. Add the flour and ground almonds, then the milk so you have a thick, runny, creamy mixture.

Add the rhubarb in the tart case.

Pour the mix on top of the rhubarb and bake it in the oven for 25-30 minutes, until the tart is set and turning golden brown.

