



Rhubarb Tartlets

NIBBLEDISH CONTRIBUTOR

Ingredients

- 4 stems of rhubarb, split lengthways and chopped into 2.5inch pieces
- 3 tbsp caster sugar
- 500g ready made all-butter puff pastry
- 100g almond meal
- 60g brown sugar
- 1 tsp pure vanilla extract
- a 3inch piece of young ginger, peeled and grated
- icing sugar to garnish

Instructions

I love rhubarb. I think it's got a great tangy flavour, has such an interesting texture - crisp and crunch when it's raw and so delightfully soft and almost molten when cooked. Anyway, in case you needed any extra reason.. it's PINK! :D

I made this tart for dinner tonight 'cos I was at the supermarket picking up some rhubarb to make jam, and then suddenly realised I needed a dessert for a dinner party. It was ridiculously easy to throw together, and tasted awesome. If you don't like rhubarb, however, feel free to use something else on the top like macerated or fresh

sliced strawberries, or any other fruit you can think of! You might want to swap out the ginger though and pair the fruit with a frangipane-based crumble filling that is spiced with something a little more appropriate.

1. Toss the rhubarb with the 3 tbsp caster sugar and then place in a colander or strainer over a bowl. Set aside for at least 1 hour (or up to 4 hours in advance).
2. Roll out the puff pastry, and cut out four 8x4" rectangles. Using a fork, poke holes all over the base of the pastry, leaving a 1cm border. Place on a baking tray lined with baking parchment, wrap with clingfilm, and refrigerate until needed.
3. Combine the almond meal, brown sugar, vanilla extract and grated ginger well.
4. Preheat the oven to 200°C. Divide the crumble mixture evenly amongst the pastry bases (leaving the border intact), line with rhubarb, then bake for 20 minutes, rotating once halfway through the baking time, or until the rhubarb sticks are soft and the pastry is puffed and golden around the edges.
5. Dust with icing sugar, and serve immediately.

PS: I know this picture's a bit crappy, but I was eager to get on with the eating! Oops :P