



Rhubarb tart

NIBBLEDISH CONTRIBUTOR

Ingredients

Dough:

- 125 grams of wheat flour
- 60 grams of butter
- 50 grams of caster sugar
- 1 egg's yolk
- pinch of salt

Filling:

- 2,5 cups of rhubarb, sliced
- 1/2 cup of granulated sugar
- 2 Eggs, whisked
- 1/2 c whipping cream

Instructions

1. Mix soft butter with sugar about 5 min, add yolk, mix 3 min, add salt and flour, knead till dough is smooth and uniform.
 2. Refrigerate about 30 min.
 3. Remove from the fridge, put into tart baking tray and prick with fork.
 4. Combine eggs with sugar and cream.
 5. Sprinkle with rhubarb slices, evenly and pour over with eggs & cream mixture.
 6. Bake about 30 minutes in preheated oven, in 180 C degrees.
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