

Rhubarb Crumble Tart

Makes 12 portions

Ingredients

For the Frangipane

250g unsalted butter
250g caster sugar
50g plain flour
250g ground almonds
4 eggs

For the Crumble

350g plain flour
200g brown sugar
100g caster sugar
The zest of two lemons
165g unsalted butter
250g toasted hazelnuts, chopped
750ml water
500g caster sugar
500g sugar pastry
500g Rhubarb, peeled and sliced into 1 cm chunks

Method

1. To prepare the frangipane cream together the butter and sugar, the beat in the flour, almonds then the eggs.
2. Prepare the crumble by using your fingers to rub together the flour, sugar, lemon zest and butter until you have a crumble like consistency, then mix in the hazelnuts.
3. Bring the water and the sugar to the boil and blanch the rhubarb for 2 mins until tender. Strain and cool. Then reduce the sugar solution to a syrup.
4. Roll out the sugar pastry to 3 mm thick and use to line a buttered flan case. Bake without any filling at 170/C for 10-15 mins.
5. Mix the cooked rhubarb with the frangipane and spoon into the tart case.
6. Cook at 160/C for 25-30 mins until the tart is firm to touch. Sprinkle with the crumble mix and bake at 200/C for 5-10 mins until golden. Serve warm with whipped cream, the reduced rhubarb syrup, Rhubarb compote and ice cream.