

RHUBARB CRUMBLE TART

WHAT YOU'LL NEED

For the Frangipane:

- 250grms Unsalted butter
- 250 grms Caster sugar
- 50grms Plain flour
- 250 grms Ground almonds
- 4 Eggs

For the Crumble:

- 350grms Plain flour
- 200grms Brown sugar
- 100grms Caster sugar
- 2 Lemon zested
- 165grms Unsalted butter
- 250grms Toasted hazlenuts chopped
- 750mls Water
- 500grms Caster sugar
- 500grms Sugar pastry
- 500grms Rhubarb peeled and sliced into 1cm chunks

WHAT TO DO

1. To prepare the frangipane – cream together the butter and sugar. Beat in the flour and almonds, and then the eggs.
2. Prepare the crumble by rubbing together the flour, sugars, lemon zest and butter, and then mix in the hazlenuts.
3. Bring the water and the sugar to boil and blanch the rhubarb for 2 minutes until tender. Strain to cool. 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 blind at 170/c for 10-15 minutes.
5. Mix the cooked rhubarb with the frangipane and spoon into the tart case.

6. Cook at 160/C for 25-30 minutes until firm to touch. Sprinkle with the crumble mix and bake at 200/C for 5-10 minutes until golden. Serve warm with whipped cream and then reduce the rhubarb syrup, rhubarb compote and ice cream.



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