

Rhubarb Crumble Tarts



Serves: 4

Profitability:

Steps:

For the pastry

- Sift the flour and icing sugar into a food processor. Add the butter and pulse until breadcrumbs. Add the whole egg and pulse until the dough comes together
- Knead, and flatten into a round
- Wrap in cling film and chill for 30 minutes

For the rhubarb filling

- Put the rhubarb into a heavy-based saucepan with the sugar, orange zest and juice
- Bring to a simmer, lower the heat and cook gently for 10-15 minutes

For the crumble topping

- Sift the flour and salt into a bowl. Add the butter until the mixture resembles coarse crumbs. Stir in the brown sugar, oats and a little food colouring
- Cover and chill for 20 minutes

To assemble

- Roll out the pastry to a 3-4mm thickness and use to line 4 individual flan tins (7.5cm in diameter and 2.5cm deep)
- Refrigerate for 15 minutes before baking at 180°C/Gas 4
- Line the pastry cases with baking parchment and add a layer of baking beans. Blind bake

- for 10 minutes, then remove the paper and beans and bake for a further 10 minutes
- Remove the paper and beans and brush the inside of the hot pastry cases with the beaten egg yolk to seal. Set aside on a wire rack
 - Scatter the crumble on a baking tray and bake for 6-8 minutes

To finish

- Warm the rhubarb compote, if necessary, and use to fill the tart cases
- Scatter the crumble evenly over the surface. Sprinkle with herbs or leave plain
- Serve with a scoop of vanilla ice cream or pouring cream

Ingredients:

Pastry

250g plain flour, plus extra for dusting

50g icing sugar

150g unsalted butter, in pieces

1 free range medium egg

1 free range medium egg yolk, lightly beaten

Rhubarb filling

6 rhubarb stalks – de-strung, cut into 1cm lengths

180g sugar, or to taste

1 orange juiced and zest finely grated

Crumble topping

250g plain flour

Pinch sea salt

200g cold unsalted butter, in pieces

200g soft light brown sugar

75g rolled oats (or oatmeal)

Few drops pink food colouring

Lemon thyme or shredded mint to finish (optional)

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