

RHUBARB CUSTARD TARTS.

INGREDIENTS.

1 $\frac{1}{2}$ cups of all purpose plain flour	$\frac{1}{4}$ cup of icing sugar
185 gm butter chopped coarsely	1 egg yolk
2 tspns of iced water approx.	cooked rhubarb
3 heaped tblspns of custard powder	2 tblspns of sugar
Dash of vanilla	300 mls of cream
600 mls of milk	

METHOD.

Measure out flour and place in a food processor.

Add the sugar and whizz for a second to mix.

Add the butter and pulse in 10 second increments until mixture resembles bread crumbs.

Add the egg yolk and the water and whizz again until the pastry comes together.

Turn out of the food processor lightly knead to shape and wrap in cling wrap and refrigerate for 30 mins.

In a jug measure the custard powder and sugar add a little milk and stir the paste until it is smooth.

Add the vanilla, cream and the rest of the milk and whisk together until smooth.

Place the jug in the microwave on high for 10 mins.

After 10 mins remove from the microwave and whisk well as it starts to thicken. Once it is smooth again place back in the microwave for 3 – 4 mins until the custard thickens further.

Whisk until smooth place some clingwrap on the custard so that it is touching the top of the custard (this prevents a skin from forming), and allow to cool.

Roll the pastry onto a floured board and using cutter cut out rounds to fit tart tin.

Turn a muffin tin upside down and spray with cooking spray.

Gently mould the rounds over the outside of the muffin tin.

Place another muffin tin on top (this prevents pastry from bubbling and rising) and cook in mod oven approx. 160 for 15 – 20 mins

Remove the tin once the pastry is cooked allow to cool for 2 mins and then gently remove the pastry cases from the muffin tin and allow to cool completely.

When the pastries have cooled, place them on a serving dish, fill with custard and top with rhubarb.