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## RHUBARB TART

This delicious and slightly unusual tart gives this vegetable great credit. It makes for a wonderful dinner party dessert or afternoon tea in the early summer months. **DAVID MARSHALL**

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# RHUBARB TART

## METHOD

1. Make the sweet pastry.
  2. Make the frangipane by putting the butter and sugar into a mixing bowl and beating them together until they are thoroughly combined and light in colour and texture. Then add the eggs.
  3. Mix in the eggs until they are thoroughly combined, then put in the flour and almonds.
  4. Mix the mixture until it is combined, then pour in the Amaretto or brandy and stir that.
  5. Take the pastry out of the fridge and roll it out on a floured work surface to a thickness of about ½ cm. Then cut out disks of the pastry large enough to line your tart tins (i.e. the size of the base of the tin plus the height of the tin), put the pastry into the tin, mould it to the shape of the tin and trim off any excess pastry. We used 10cm tins.
  6. Pipe or spoon some of the frangipane into the pastry lined tins. Then put them into the fridge to chill.
- Cut the vanilla pod in half lengthways and put it with the remaining sugar, the raspberries and the lemongrass into a large saucepan.
8. Put in the water, bring the mixture up to the boil and then turn it down to a simmer for 15 minutes.
  9. Cut the rhubarb into roughly 7cm pieces.
  10. Put the rhubarb into the pot with the raspberries, turn off the heat and leave it to infuse for 2 hours.
  11. After 2 hours, take the rhubarb pieces out of the pot and put them onto a piece of kitchen paper to drain.
  12. Heat the oven to 170°C.
  13. Place the rhubarb pieces on to the top of each tart and put them onto a baking tray and then into the oven. Bake the tarts for 25 minutes.
  14. Strain the reduced raspberry syrup through a sieve into a small bowl.
  15. Using a pastry brush, brush some of the syrup over the tops of the baked tarts to glaze them. **Serve.**

## INGREDIENTS

125g unsalted butter  
90g caster sugar  
Pinch of salt  
1 whole egg  
1 egg yolk  
250g spelt flour

### FOR THE FRANGIPANE

125g unsalted butter  
100g caster sugar  
2 eggs  
1 egg yolk  
125g ground almonds  
25g spelt flour  
4 tablespoons Amaretto or Brandy

For the rest of the tart:

300g caster sugar  
150g fresh raspberries  
1 vanilla pod  
½ a lemon grass, cut lengthways  
500ml water  
375g rhubarb

**Preparation Time** : 40 mins - 1 hour.

**Cooking Time** : 25 minutes.

**Serves** : 8 small tarts