



Rhubarb, raspberry and frangipani tart

Recipe by Kate George

Serves: 6-8

Cooking: 1hr 30min

Difficulty: Medium

Ingredients :

For the pastry:

- 350g cake flour
- 125g sifted Selati icing Snow
- a pinch of salt
- 125g butter
- 75 – 100ml iced water
- 1 egg yolk

For the filling:

- 100g Selati castor snow
- 85g butter
- 2 eggs
- 1 teaspoon vanilla extract
- 85g ground almonds
- 2 tablespoons flour
- 3 stalks rhubarb, cut into 4cm pieces
- 40g Selati castor snow
- 200g raspberries

Methods :

- Preheat the oven to 190C.

- *To make the pastry:* Place all of the ingredients and the butter in a bowl and rub together to form bread crumbs. Mix the egg yolk into the iced water and add enough liquid for the mixture to form a dough. Carefully knead the dough until it is combined but now over-worked, and chill in the fridge for 30 minutes.
- Roll the pastry out on a floured surface until it is about 3mm thick. Line a 25cm, loose bottomed quiche tin with the pastry. Line the tin, over the pastry with baking paper or tin foil and then fill with dry rice, beans or baking beans. Bake for 15 minutes, remove from the oven, and take out the paper and beans. This is called baking blind.
- While the pastry is baking, place the rhubarb in a small oven proof dish and sprinkle with sugar. Cover the dish with tin foil and bake in the oven for 20 minutes until the rhubarb is soft. Set aside.
- *To make the filling:* Place the butter and sugar in the bowl of a food processor and blitz until creamed. Add the ground almonds, eggs, vanilla extract and flour and blitz until combined.
- Sprinkle the raspberries and rhubarb in the base of the tart and top with the almond filling.
- Bake the tart in the oven for 30 to 35 minutes, until the surface is puffed and golden. Serve warm with whipped cream.