



# Seasonal Recipes from Fountains Abbey

## April Seasonal Recipe

### Rhubarb Bakewell Tart

#### Ingredients

##### *Pastry*

- 175g plain flour
- 75g butter
- 3 egg yolks
- 75g caster sugar

Or

- 1 pack of ready-made shortcrust pastry

##### *Filling*

- 200g butter
- 200g icing sugar
- 200g ground almonds
- 100g plain flour
- 4 eggs
- 120g rhubarb jam
- 1 stalk of rhubarb
- Flaked almonds to decorate

#### Method

1. For the pastry place the flour, butter, egg yolks and caster sugar together in a food processor and pulse to combine. If necessary add a little water to help bring the mixture together.
2. Flour a work surface and roll out the dough, enough to cover a 20cm tart tin. Place in tin and leave in the fridge to cool for 1 hour.
3. Preheat oven to 170°C or 150°C for fan assisted ovens.
4. If using ready-made pastry, line a 20cm tart tin with the pastry.
5. Cut the rhubarb into 2½cm (1 inch) sticks and place in roasting tray with a small amount of water. Roast in the oven for 5 – 8 minutes until tender.
6. To make the Frangipane filling, beat the butter and icing sugar together until light and fluffy, slowly add the eggs one at a time and mix well. Add the ground almonds and flour until the mixture is fully combined.
7. Spread the jam onto the pastry base and cover with the Frangipane mixture then place the rhubarb sticks on top. To decorate, scatter flaked almonds over the tart and bake in pre-heated oven for 20 – 25 minutes or until set and golden brown. The filling should still be quite moist.