



# Rhubarb Frangipane Tart

Makes: 8 servings

Prep Time: 30 minutes Bake Time: 1 hour

Total Time: 1 hour & 30 minutes plus chill time 30 minutes

## Ingredients

### Pâte Sablée Tart Dough:

- 9 tbsp unsalted butter, softened
- 6 tbsp confectioners' sugar
- 2 egg yolks
- 1 tbsp heavy cream
- 2 tsp vanilla extract
- 1/4 tsp Kosher salt
- 1 cup all-purpose flour

### Frangipane Filling:

- 1/3 cup ground almonds
- 3 tbsp confectioners' sugar
- 1/4 tsp Kosher salt
- 1/4 cup butter, softened
- 1 egg yolk
- 1/4 cup heavy cream

### Rhubarb Topping:

- 14 ounces rhubarb
- 2 cups sliced strawberries

## Instructions

### Pâte Sucrée Dough:

In a stand mixer with the paddle attachment, beat the butter and sugar together at medium speed until creamy, 2 minutes. Add the egg yolks, cream, vanilla and salt, and beat for another minute at medium speed.

Add the flour and mix on low until just incorporated. Make into a dough with your hands. Lightly press the tart dough into your tart pan.

Use your hand and fingers to press it around and up the sides of the pan. Make sure to get the dough the same thickness all over. Place tart pan on a baking sheet and freeze for about 20-30 minutes.

Meanwhile preheat the oven to 340°F. Cut a large square of parchment paper and crumple it up, then smooth it out. Repeat twice. Line the tart base with the parchment paper and blind bake using dried beans or rice until the sides are lightly golden, about 10 minutes. Remove parchment paper and beans carefully and bake for another 10-15 mins until the base is dry and lightly golden. Leave to cool completely on a rack.

#### For the Frangipane Filling:

In a stand mixer with the paddle attachment, beat the ground almonds, sugar, salt and butter until creamy and lighter, 2-3 minutes.

Add the egg yolk and cream and beat again until incorporated, about 1 minute. Scrape mixture out of stand mixer bowl and into cooled tart shell.

#### For the Rhubarb Topping and Baking:

For the tessellated pattern, choose rhubarb stalks that are roughly the same width. Cut into diamond shapes, with ideally all sides roughly the same length. If you would like to be very precise use a protractor to measure the pointed angle of each diamond as 60 degrees.

Arrange 6 diamonds in the center in a flower shape and continue working outwards to the edge, making interlinking flower shapes. Tuck sliced strawberries around the edge to fill in the gaps.

Preheat the oven to 350°F. Bake until the frangipane is just set, 25-30 minutes. Leave to cool on a wire rack. Eat warm or cold!

*Recipe adapted from Thida Bevington*