

Rhubarb Tartlet

Preparation time 25

Baking Time 55

Oven Temperature 180

You Need

Dough

300 g flour

200g cold butter

100 powdered sugar

1 egg

vanilla essence or aromatized sugar

½ tsp cinnamon

salt

rhubarb, peeled and cut lengthwise if too thick;

I used one long stem

Almond filling:

300g butter at room temperature

4 egg yolks

grated peel of an organic lemon

135 g powdered sugar

4 egg whites

130g sugar

salt

300 almond meal

2 tsp. Baking powder

3 tbsp. almond slivers



Make a crust and refrigerate the dough wrapped in cling foil for ½ hour. In the meantime prepare the filling. Mix everything on low to medium speed starting with the butter and the egg yolks, the lemon peel, cinnamon and the powdered sugar. Beat the egg whites with the salt and the caster sugar until shiny white, as if you make merengue. Add the almond meal, baking powder to the butter and eggs; finally fold under the mix the egg whites. Remove the dough from the fridge and with the help of a rolling pin roll the dough on a floured surface into the shape of your baking form. Transfer the dough to your paper lined baking dish and make sure the sides come up to the edges. Now fill the form with the almond mix evenly and lay the rhubarb sticks in a preferred pattern on the filling. They will sink in when baked. As you can see mine did disappear completely. This dough can be perfectly used as well for other fruit. I tried apples marinated with lemon, cinnamon and sugar and it was delicious. Sprinkle the cake with almond slivers and bake in the preheated oven. If you use a round tart form, you can make a star shape with the rhubarb that looks lovely as well.