

RHUBARB TART WITH ANGELICA



Type of dish :

Desserts

Categories :

Bakery and confectionery

Fruits and vegetables

Ingredients

- ✓ 20 g butter
- ✓ flan dish 30 cm in diameter
- ✓ 1 150 g packet of flaky pastry
- ✓ 200 g sugar
- ✓ 1/2 kg rhubarb
- ✓ 4 eggs
- ✓ 10 cm stalk of fresh angelica or
- ✓ 1 tablespoon of candied angelica
- ✓ 100 g flour

Preparation

Roll out the flaky pastry, butter the flan dish and line with the pastry. Cover the whole of the pastry with 2 cm pieces of rhubarb.

Mix the sugar and flour and sprinkle the rhubarb with this mixture and with angelica cut into small pieces. Beat the eggs and cover the tart with them. Cook for 30 minutes in the oven at 200°C. Garnish with candied angelica. Dust the tart with icing sugar just before serving.

