

Rhubarb tarts



Serves 3

Ingredients

5-6 stalks rhubarb

Light brown sugar

Ready-rolled puff pastry

250g mascarpone

2-3 drops vanilla extract

2 tablespoons icing sugar

Equipment

Chopping board (fruit)

Roasting tin

Sharp knife

Baking sheet

Timer

Rolling pin

Pastry brush

Small bowl

Medium mixing bowl

Electric whisk

Measuring spoons

Method:

Preheat the oven to 200C.

1. Cut the rhubarb into 15cm lengths and place in the roasting tin with 2 tablespoons water and 1 tablespoon light brown sugar.
2. Roast for 10-15 minutes until just soft.
3. Allow to cool.
4. Turn the oven up to 220C.
5. Lightly grease the baking sheet.
6. Unroll the pastry and roll to make slightly thinner.
7. Cut into 3 equal rectangles.
8. Using a sharp knife, score a 1.5cm border around each rectangle, being careful not to cut through the pastry.
9. Place the rectangles on the baking sheet.

10. Drain the rhubarb, reserving the juices.
11. Arrange 3-4 lengths of rhubarb in the middle of the pastry rectangles and brush some of the reserved juice around the edges of the tarts.
12. Bake for 20 minutes until golden and risen.
13. Put the mascarpone into the mixing bowl and add 2 tablespoons icing sugar and 2-3 drops vanilla essence.
14. Whisk to combine.
15. Serve the tarts warm with the mascarpone cream.