

Rhubarb Pie

Welcome to the world of comforting and tangy delights with our irresistible Rhubarb Pie recipe. This classic dessert showcases the unique and delightful flavour of rhubarb, offering a perfect balance of sweet and tart notes. Get ready to savour the delightful taste of rhubarb in every delicious bite of this timeless and heart-warming treat.

Crème pâtissière

100g milk
10g whole egg
8g pudding powder
25g sugar

METHOD. Boil the milk together with the sugar. Mix the pudding powder with the whole egg. Pour the boiling milk onto the mixture. Stir well over a moderate heat until the mixture comes to the boil.

Almond biscuit

140g almond powder
140g sugar
140g whole egg
43g egg yolk
174g egg white
107g sugar
107g flour

METHOD. Mix the almond powder, sugar (140g), whole egg and egg yolk. Whisk the egg white and sugar (107g). Add the whisked egg white to the mixture. Add the flour. Weigh 830g per baking tray. Bake for 7 min at 210°C. Cut out a 18x5 cm rectangle.

Notes

Sablé breton

85g butter
85g brown sugar
(bastard sugar)
10g whole egg
2g baking powder
0,5 sodium bicarbonate
115g flour

METHOD. Soften the butter in a stand mixer. Add the brown sugar. Add the whole egg. Add the flour together with the baking powder and sodium bicarbonate. Store in the fridge overnight. Roll out to 6mm. Put in rectangular baking mould of 20x7 cm. Bake for 18 min at 210°C. Pipe a thin line of crème pâtissiere onto the sable Breton. Place the almond biscuit on top of the pudding.

Rhubarb filling

165g rhubarb pieces
85g sugar
4g potato starch
10g sugar
2g cold binding agent
65g apricot pieces
10g water

METHOD. Mix the sugar (10g) and cold binding agent (quelli). Add the apricot pieces and water. Boil the rhubarb pieces and sugar (85g) together with the potato starch. Add the apricot filling. Allow to cool. Spread the filling on the almond biscuit.

Marzipan paste

100g marzipan
30g egg white

METHOD. Soften the marzipan in a stand mixer. Add the egg white and mix to a smooth paste. Pipe the paste on top of the rhubarb filling. Bake for 15 min at 220°C.

Notes
