

# Rhubarb Tartelettes

Delicate pastry tarts filled with rhubarb compote and frangipane, crowned with a glossy rhubarb glaze – a sweet, delicious and wholesome dessert.

8 tartelettes - 3 hours

## Pastry

225g unsalted butter  
150g icing sugar  
75g whole eggs  
390g all-purpose flour  
3g salt  
3g baking powder

**METHOD.** Whip the butter in a stand mixer fitted with a paddle attachment until it becomes a thick, smooth paste. Add the icing sugar and mix well. Add the eggs and mix until combined. Add the sieved flour, salt, and baking powder and mix again. Press the pastry into a flat square and cover in plastic wrap and put it in the fridge for 1-2 hours. Roll out to 2-3 mm and cut out round disks of 8cm. Line each ring and set aside in the fridge for 30 min. Trim the excess pastry and bake at 170°C for 20 min.

## Rhubarb compote

300g frozen rhubarb  
3 tbsp orange puree  
1 tbsp vanilla extract  
300ml water  
50g granulated sugar  
1g gelatine

**METHOD.** Soak the gelatine in cold water. Add the rhubarb to a pan together with the orange puree, vanilla, water and sugar. Boil for 5-6 minutes. Strain and set the rhubarb juice aside for the glazing. Add the gelatine to the compote and allow to cool down in the fridge.

## Notes

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## Frangipane

60g soft butter  
1 egg  
60g granulated sugar  
1,5 tsp brown rum  
120g almond powder

## Glaze

5g gelatine  
75ml water  
100g granulated sugar  
1 orange peel  
1 lemon peel  
1 vanilla pod  
rhubarb juice

## Assemblage

Pastry tarts  
Rhubarb compote  
Frangipane  
Glaze  
250g frozen rhubarb

**METHOD.** After whipping the butter, add the egg, followed by the granulated sugar. Add the rum and the almond powder and mix carefully.

**METHOD.** Boil the water, sugar, orange peel and lemon peel. Add the vanilla pod, followed by the rhubarb juice. Add the gelatine. Strain and set aside in the fridge.

**METHOD.** Spread a layer of the rhubarb compote in each pastry tart. Add a layer of frangipane, but avoid filling them completely. Decorate with frozen rhubarb and bake at 180°C for 45 min. Allow to cool and top with the glaze.

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