



Rhubarb & Ginger Frangipani Tart

Sarah's servings: 12, Sarah's skill: Medium, Baking time: 35-40 mins

Ingredients

Pastry

200g Plain Flour
45g Icing Sugar
100g Cold Cubed Unsalted Butter
1 Large Egg

Filling

150g Self Raising Flour
150g Unsalted Butter (room temperature)
150g Caster Sugar
90g Ground Almonds
3 Large Eggs
2 Tbsp Ground Ginger
5 tbsps Rhubarb Jam
2 Sticks of Rhubarb (cut into 2 cm lengths)
1 Tbsp Crystallised Ginger

2 Tbsp Warmed Apricot Jam (optional)

Method

- Pastry Put the flour, sugar and butter into a food processor and pulse until you have fine breadcrumbs. Alternatively rub the butter into the flour and sugar by hand until you have fine breadcrumbs.
- Add the egg and combine in the food processor or by hand until the pastry forms a ball.
- Wrap in cling film or similar and transfer to fridge to keep cool for at least 30 minutes.
- Preheat the oven to 180 degrees centigrade (160 fan) or Gas Mark 4.
- Filling Put the flour, butter, sugar, almonds, eggs and ground ginger into the bowl of a stand mixer and beat until it is pale in colour.
- Line a round 23cm tart tin with the pastry and spread the rhubarb jam in a smooth even layer.
- Spread the filling on top of the jam and when level sprinkle on the sliced rhubarb and crystallised ginger.
- Bake for 35-40 minutes until golden brown.
- Brush with warmed apricot jam (optional) and leave to cool completely before slicing.