

**Miele**

# Rhubarb and raspberry tartlets

By Miele

**25 minutes**

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**12**

Serves



## INGREDIENTS

### Pastry shells

1 box sweet shortcrust pastry, defrosted

### Rhubarb curd

200g rhubarb, chopped

2 tbs water

Zest and juice of 1 small lemon

70g butter, diced

100g caster sugar

2 eggs

### Garnish

1 punnet fresh raspberries

1 punnet edible flowers: rose petals,  
violas, dianthus

Pure icing sugar, sifted

## **METHOD**

1. Pre-heat Speed Oven on Fan Plus at 170°C.
2. Lightly grease a 12 cup muffin pan. Cut 12 x 10cm pastry rounds and press down into the muffin tins, ensuring that the pastry comes part way up the sides of the tins.
3. Chill the pastry shells in the Refrigerator for 30 minutes.
4. Line the pastry shells with a round piece of baking paper and fill with ceramic baking weights or dried pulses. Place into the Oven on shelf position 1 and Bake for 15 minutes.
5. Remove the paper and weights and return the empty shells cases into the Oven for 3-5 minutes to dry out the bottom of the cases.
6. Allow to stand for 5 minutes before removing from the pans and place on a cake rack to cool.

## **Rhubarb curd**

1. Place rhubarb and water into a covered Microwave-safe bowl and Microwave 600W + 5 minutes + shelf position 1, until tender.
2. Place hot rhubarb and remaining ingredients into a blender or food processor and blend until smooth.
3. Return to Oven, shelf position 1. Cook on Microwave 450W + 6 minutes. Stop the cooking process at 1 minute intervals and quickly whisk. The curd should be creamy and quite thick.
4. Spoon the curd into the tart shells and place in the fridge to chill for at least 20 minutes.
5. Top with a raspberry and dredge with icing sugar, scattering with flowers and petals to serve.

## **HINTS AND TIPS**

- We recommend using Carême brand pastry available at supermarkets and gourmet food stores.
- If a smoother consistency is desired, strain the cooked curd through a fine mesh sieve to remove rhubarb pulp.