

Rhubarb tarts

By Miele

2 hours

Preparation Time

1 hour 36 minutes

Cooking Time

15 serves

Serves



INGREDIENTS

Almond sable tart shells

235 g unsalted butter,
cubed
145 g pure icing sugar,
sieved
45 g almond meal
85 g egg, lightly whisked
1 tsp vanilla bean paste
½ tsp salt
375 g plain flour
plain flour, for dusting

Yoghurt and white chocolate cream

10 g gold gelatine sheets,
or 5 individual gelatine
sheets
260 g fresh cream 35% fat
2 tsp vanilla bean paste
60 ml fresh lemon juice
340 g good-quality white
chocolate,
melted
300 g Greek yoghurt

Steamed rhubarb

875 g rhubarb, peeled
2 oranges, zested and
juiced
300 g caster sugar
2 tbsp fresh ginger, peeled
and
thickly sliced
1 tsp vanilla bean paste

Rhubarb garnish

2 rhubarb stalks
150 ml water
150 g caster sugar

Almond crunch

100 ml water
135 g caster sugar
75 g slivered almonds
30 g rice bubbles
Pinch of sea salt
90 g good-quality white
chocolate
3 tsp grapeseed oil

Miele accessories

Baking and roasting rack
and Pot set

METHOD

Almond sable tart shells

1. Place the butter, icing sugar, and almond meal into the bowl of a freestanding mixer fitted with a paddle attachment and mix to combine.
2. Once there are no lumps of butter remaining, add the egg, vanilla, and salt and continue to mix.
3. Lastly, add the flour and mix until the ingredients just come together as a dough.
4. Press the dough into an even square, approximately 10 mm in thickness, and wrap in cling wrap. Chill in the fridge for a minimum of 1 hour.
5. Preheat the oven on Intensive Bake at 160°C. On a lightly floured workbench, roll out the chilled dough to approximately 3 mm in thickness.
6. Cut fifteen discs of pastry using a 110 mm round cutter.
7. Line the base and sides of fifteen 80 mm tart rings with the discs of dough.
8. Line the dough with heatproof cling wrap or baking paper. If using baking paper, chill the tart shells in the fridge to prevent creases or indents. Then, scrunch the baking paper into a ball, smooth it out, and use it to line the chilled tart shells.
9. Fill the lined shells with uncooked rice and blind bake in the preheated oven on shelf level 1 for 8 minutes.
10. Remove the rice and lining, then bake for a further 8 minutes, or until golden-brown in colour.

Yoghurt and white chocolate cream

1. Soak the gelatine in a bowl of cold water. Once soft and pliable, gently squeeze to remove any excess water and set aside until required.
2. Place the cream, vanilla, and lemon juice in a saucepan over medium-high heat, induction setting 7, and bring to a simmer, then remove from the heat.
3. Once the bubbles in the cream dissipate, add the pre-soaked gelatine and mix until dissolved.
4. Pour the hot liquid over the melted white chocolate and whisk well to combine.
5. Lastly, add the yoghurt and whisk to incorporate.
6. Cover the surface with cling wrap and chill in the fridge for a minimum of 4 hours.

Steamed rhubarb

1. Chop the peeled rhubarb into pieces, approximately 10 mm in size, then place it into an unperforated steam container.
2. Add the orange zest and juice, sugar, and ginger and vanilla.
3. Place into the steam oven and Steam at 100°C for 4 minutes, until the rhubarb is just tender but still holds its shape. Remove from the steam oven and allow to cool slightly at room temperature.
4. Strain off the excess juice and discard the ginger pieces.
5. Place the sauteed rhubarb into a bowl, cover the surface with cling wrap, and chill in the fridge until required.

Rhubarb garnish

1. Preheat the oven on Fan Plus at 100°C.
2. Using a vegetable peeler, peel long strips from the rhubarb stalks, then cut them into 70 mm lengths.
3. Place the water and sugar in a saucepan over medium-high heat, induction setting 7, and bring to a boil.
4. Remove from the heat, submerge the rhubarb strips into the syrup and allow to stand for 10-15 minutes.
5. Strain to remove the syrup, then arrange the rhubarb strips over a lined baking tray.
6. Place in the preheated oven for 1 hour to dry out.
7. Once removed from the oven and before they cool, carefully shape the rhubarb strips to form the garnishes.
8. Store in an airtight container at room temperature until required.

Almond crunch

1. Preheat the oven on Fan Plus at 150°C.
2. Place the water and sugar in a saucepan over high heat, induction setting 8, and heat until the sugar is completely dissolved. Add the almonds and stir to coat.
3. Strain to remove the excess syrup and scatter the almonds over a lined baking tray.
4. Bake in the preheated oven for 15-20 minutes, stirring every 5 minutes, until they are golden-brown in colour.
5. Allow to cool completely at room temperature, then finely chop.
6. In a bowl, combine the chopped almonds, rice bubbles, and salt.
7. Temper the white chocolate by placing it into a saucepan over medium-low heat, induction setting 4.
8. Stir continuously until you have 50% solids and 50% liquid. Then, transfer the semi-melted chocolate into a heat-proof plastic bowl and stir vigorously until the solids have completely melted.
9. Add the oil to the tempered chocolate and mix to combine.
10. Lastly, add the combined dry ingredients to the chocolate and mix until completely coated.
11. Working quickly, spread the almond crunch mixture into the bases of the cooled tart shells in a thin, even layer.
12. Allow the crunch layer to set at room temperature before assembling the tarts.

To serve

1. Fill the tart shells with the prepared sauteed rhubarb.
2. Transfer the yoghurt and white chocolate cream into the bowl of a freestanding mixer fitted with a whisk attachment

and whip to piping consistency.
3. Transfer the whipped cream into a piping bag fitted with an 8 mm round piping tip and pipe on top of the sauteed

rhubarb filling in a shell design working from the outside edges into the centre.
4. Lastly, top with a prepared rhubarb garnish.
5. Serve immediately.

Hints and Tips

- Once the flour is added, do not overmix the dough otherwise it will become tough in texture and shrink while baking.
- If using cling wrap for blind baking, it must be heatproof. Alternatively, you can use baking paper or paper cupcake liners.
- The tart shells can be made up to a week in advance and stored in an airtight container at room temperature.
- The yoghurt and white chocolate cream can be made in advance and stored in an airtight container in the fridge for up to 3 days.
- You can replace the rhubarb with alternative fruits such as strawberries, peaches, apricots, plums, or apples.
- The sauteed rhubarb can be stored in an airtight container in the fridge for up to 3 days.