

Apple & Rhubarb Tarts

Season: Spring

Type: Dessert

Serves: 36 tastings

From the garden: Rhubarb

Class focus: Finely chopped rhubarb, pressing pastry into the muffin pan



Equipment:	Ingredients:
<p>Large mixing bowl x 1 Small mixing bowl x 1 Wooden spoon x 2 Can opener x 1 Measuring cups & spoons Chopping boards and knives Kitchen scale Aluminium 12-holes muffin pan x 3 Serving plate x 5 Kitchen tong x 5</p>	<p><i>Pastry:</i> 1 x 250g butter (half melted using microwave) 560g plain flour $\frac{2}{3}$ cup water 1 tablespoon icing sugar</p> <p><i>Apple Rhubarb filling:</i> 1 large can of apple 4 rhubarb stalks (finely chopped) 1 $\frac{1}{2}$ tablespoons plain flour $\frac{3}{4}$ cup sugar $\frac{1}{2}$ teaspoon cinnamon</p>

What to do:

1. Heat oven to 200C.
2. Wash all the rhubarb stalks.
3. Prepare all of the ingredients based on the instructions in the ingredients list.
4. Put all the ingredients for the pastry in a large mixing bowl, stir gently then lightly knead until mixture comes together to form a dough.
5. Put a tablespoon of pastry into each muffin hole, press and flatten to cover the base and side.
6. Put all the ingredients for the apple-rhubarb filling in a small mixing bowl, mix evenly.
7. Fill each pastry cup with 1 tablespoon of the apple-rhubarb filling.
8. Bake on **lower rack** of the oven for 20 minutes or until pastry is lightly browned.
9. Serve into 5 serving plates with a kitchen tong in each.