

Rhubarb and Custard Tarts

For the custard tarts:

- 1 whole egg (large)
- 2 egg yolks (large)
- 115g golden caster sugar
- 2 tbsp cornflour
- 400ml full fat (creamy) milk
- 2 tsp vanilla extract
- 1 sheet ready rolled puff pastry

For the topping:

- 250g rhubarb
- 50g golden caster sugar
- sprinkle of sieved icing sugar

Method

- 1) Heat oven to 200C/fan 180C/gas 6. Rinse the rhubarb and shake off the excess water. Trim the ends and cut the rhubarb into little finger-sized pieces. Put the rhubarb in a shallow dish or baking sheet with sides, tip the sugar over, toss together, then shuffle the rhubarb so it's in a single layer.
- 2) Cover with foil and roast for 15 mins. Remove the foil. The sugar should have dissolved, so give everything a little shake and roast for another 5 mins or until tender and the juices are syrupy. Test with a sharp knife; the rhubarb should feel tender, not mushy, and still have kept its shape. Leave to cool.
- 3) Lightly grease a 12 hole muffin tin.
- 4) Put egg, yolks, sugar and cornflour in a pan and mix well together then gradually add the milk until mixture is well mixed and smooth. Place pan on medium heat and stir constantly until mixture thickens and comes to the boil. Remove pan from heat and stir in vanilla extract.
- 5) Put custard in a glass/ceramic bowl to cool and cover with cling film to prevent skin forming.
- 6) Cut pastry sheet into 5" squares and tuck each square into the 12 muffin tin rounds.
- 7) Spoon in the cooled custard and bake for 20-25mins until golden on top. Leave to cool in the tin for 5mins then move to a cooling rack to finish cooling.
- 8) Spoon the cooled rhubarb onto the top of the tart with a sprinkle of icing sugar.