

**For the dough**

200 grams sugar

100 grams butter in cubes

40 grams icing sugar

1 egg

**For the filling**

2 stalks of rhubarb

3 tbsp flour

1 tbsp butter (soft)

juice of one orange

clingfilm

oven tray

greaseproof baking paper

dried beans



## Rhubarb tartlettes

This is the wonderful rhubarb season! Find yourself some nice stalks and bake these delicious tartlettes.

Preheat the oven to 180 degrees.

Put the ingredients for the dough together in a bowl and work it gently with your fingers. Make a ball. If the dough is too dry, add a little water. It shouldn't get sticky though. Roll the dough and divide it in greased tartlette tins. Leave for 10 minutes in the fridge. Poke some holes on the bottom with a fork, cover with baking paper, put the dried beans on top and bake for 20 minutes. Remove the support filling.

Cut the rhubarb into small pieces. Whisk the eggs and add the rest of the ingredients. Put the rhubarb on the bottom of the tartlettes and pour over the filling. Put the oven on 200 degrees and bake for 10 minutes. Lower the heat to 160 degrees and bake for another 30 minutes

Sprinkle with some icing sugar. Lovely with some whipped or clotted cream

Enjoy!

