

**Miele**  
GALLERY

ON BANK

## RHUBARB AND STRAWBERRY TARTELETTES

### INGREDIENTS

sweet shortcrust pastry  
200g rhubarb, chopped  
2 tablespoons water  
Zest and juice of one small lemon  
70g butter, small cubes  
125g caster sugar  
3 eggs  
15ml cornstarch  
1 pint fresh strawberries



### PREPARATION

1. Pre-heat Speed Oven on Fan Plus at 170°C.
2. Lightly grease a 12 cup muffin pan. Cut 12 x 10cm rounds from the pastry sheet and press down into the muffin tins, ensuring 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 chilled pastry shells with a round piece of baking paper, weighed down with rice, beans or pastry weights. Place into the pre-heated oven on shelf 1 and bake for 15 minutes.
5. Remove the weighted paper rounds and place empty shells back into the oven for 3-5 minutes to dry out the bottom of the shells. Remove from the oven and allow to cool slightly.
6. Remove from the tins with a twisting motion and place on a rack to fully cool.

#### Rhubarb curd

1. Place rhubarb and water into a lidded microwave safe bowl and Microwave 600W for 5 minutes on shelf position 1. The rhubarb should be tender and falling apart.
2. Place hot rhubarb and all other ingredients into a blender or food processor and blend until smooth.
3. Return to shelf position 1 and cook on Microwave 450W for 6 minutes. Stop the cooking and quickly whisk at 1 minute intervals. The curd should be creamy and quite thick.
4. Strain the cooked curd through a fine mesh sieve to remove rhubarb pulp.
4. Spoon the curd into the tart shells and place in the refrigerator to chill for at least 20 minutes. Top the cooled tartlets with strawberries, dredge with icing sugar.