

# Strawberry & Rhubarb Mini Tarts



## Recipe By Jaxters

**Ref:** 872

**Heading:** Bread & Baking

**Cuisine:** British & Irish

**Food Type:** Vegetarian

**No of Portions:** 18

## Ingredients & Prep

250 g Plain flour

140 g Butter unsalted cold grated

80 g Icing sugar

1 Egg large beaten

2 tbsp Water

### Filling

600 g Fresh strawberries chopped

400 g Fresh rhubarb chopped

170 g Caster sugar

20 g Butter unsalted

1 Orange zest only

1 tbsp Arrowroot powder

2 tbsp Orange juice

1 tsp Vanilla paste or extract

2 pinch Ground cinnamon

1 pinch Salt

## Method

**Step 1** - First make the pastry by mixing the flour & icing sugar together, then beat egg with the water ready, grate in the cold butter & flick with flour as you grate it in, when all the butter is in the using your fingertips make a crumb, then add egg water mix & mix in to form a dough, wrap in clin film & put in the fridge to chill.

**Step 2** - In a good heavy bottomed saucepan add butter, strawberries, rhubarb & sugar, place over a low to med heat, bring to a simmer for 6 to 8 minutes or until the fruit softens, then add orange zest, cinnamon, salt, & vanilla, stir in, then add a little water to the arrowroot powder add & stir in until sauce is thickened, take off the heat & set aside to go cold.

**Step 3** - Pre-heat oven to 180°C fan.

**Step 4** - Grease with butter mini fluted tart tins, then rollout pastry to 4mm thick on a floured worktop with a rolling pin & line tins (you don't need fluted kind, normal ones or any mini tart tins will work fine).

**Step 5** - Fill each tart using a spoon, then bake in the oven for 12 to 15 minutes or until pastry around the rim is golden brown.

## Suggestion & Tips

Garnish with a fresh mint leaves, eat warm with some wiped cream. You can make one big tart if you wish.