Rhubarb and Raspberry Crostata with Tangerine Flavour Pearls

July 28, 2022

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A Crostata is simply a free-form fruit tart. Frequently made with Jam but we've filled ours with gorgeous fresh Rhubarb and Raspberries. A winning flavour combination with our **Tangerine Flavour Pearls**. We've added a layer of Almond paste below the fruit too. This will soak up the juices a little and add a delightful nuttiness to our dessert. A generous dollop of Double cream and dusting of **Freeze Dried Raspberry Powder** to finish it all off.

If you want to venture into Tart making this is an ideal recipe to start with. There is no fussing about blind baking as you would normally and the pastry takes literally minutes to prepare. You could easily substitute another fruit if

Rhubarb is hard to come by in the warmer months. It doesn't even have to be fresh fruit. Tinned Cherries would be delightful.

A lovely dessert to cut at the table or can be made into smaller individual portions if you prefer.

What you'll need

- 250g Flour
- 50g Icing Sugar
- 150g Butter – cold and chopped
- 60ml ish of cold Water

- 120g Almond Meal
- 50g Sugar
- 1 Egg

- Rhubarb – 1 bunch, washed, leaves trimmed/removed
- Raspberries – frozen, around 200g
- 1/3c Sugar

- Double Cream
- Freeze Dried Raspberry Powder
- Icing Sugar
- Tangerine Flavour Pearls

To do

Lets make the pastry as it will need to rest in the fridge for around half an hour before we can work with it. Simply place into a food processor the Flour, Icing Sugar and cold Butter. Blend briefly until the Butter lumps have gone completely. Add the Egg and cold Water. Blend until it comes into a ball. Add a dash more Water if it seems too dry. Wrap the Dough with Glad Wrap and pop into the Fridge while you move on to the next step. (this can be ready a day or so in advance if you wish)

Next

Set your Oven to 180c.

Combine the Almond Meal, Sugar and Egg until smooth. Slice the Rhubarb into pieces and gently combine in another bowl with the Raspberries and Sugar.

Now to roll out the dough. Divide the dough into 2 pieces (unless you want to make one large). On the bench lightly dusted with Flour roll the dough into a circle around 3mm thick and close to the size of a dinner plate. Have a piece of baking paper on a tray ready and transfer the dough for the next step. The fruit. HERE is a video showing how to move your rolled out dough to the tray with out tearing it.

Once the dough is on the baking tray we need to spread the Almond mixture onto the centre of the dough. Leaving 3 to 5 cm of ’empty dough’ around the edge. This will be folded over in a sec.

Pile up the fruit onto the Almond paste (leaving the yummy juice behind in the bowl so it doesn’t get too wet, you can drizzle it over after it’s cooked if you like). Next carefully fold the edges of the Pastry up and over the fruit. Pinch together in a few places to help it hold in place.

Pop it in the oven and cook until crisp and lightly golden. 30ish minutes depending on your oven.

To serve

Using a spatula/lifter carefully lift the warm tart from the baking tray to your serving platter. Liberally dust with Icing Sugar. Add a large dollop of Double Cream. Hollow out the dollop a little with the back of your spoon and add in some Tangerine Flavour Pearls. Lastly dust with some Freeze Dried Raspberry Powder.

Until next time

From the Peninsula Larder Team

> ***"Dessert is like a feel-good song and the best ones make you dance."***
>
> ***Edward Lee***