

# Rhubarb tart tatin



**Serves:** 4

This stunning rhubarb tart tatin comes from Marianne Lumb, 2009 Professionals finalist. This is a fantastic way of using up any leftover rhubarb you may have, and only takes 15 mins to prepare!

## Ingredients

- 200g (7oz) ready-made puff pastry
- 6 sticks rhubarb
- 150g (5 1/2oz) unsalted butter, softened
- 125g (4 1/2oz) granulated sugar
- Grated zest of 1 orange
- 2 vanilla pods, each split and cut into 4 pieces
- 200g (7oz) mascarpone cheese

## Method

- Preheat the oven to 190°C (375°F/Gas 5) and get out 4 heatproof blini pans. Roll the puff pastry to about 3mm (1/8in) thick and cut into 4 discs with a diameter slightly

larger than the pans. Prick each disc and leave to chill in the fridge.

- . Choose the thicker pieces of rhubarb and cut to fit the 4 pans perfectly in 2 layers. Cover the base of each pan with the butter and then sprinkle over the sugar, orange zest, and a piece of vanilla pod, and then add the rhubarb pieces.
- . Cook the rhubarb on a very high heat on the hob for about 10 minutes to reach a good, bitter caramelization.
- . Check by carefully lifting up the rhubarb with a palette knife, but do not be tempted to stir the rhubarb.
- . Cover each pan carefully with a disc of puff pastry, allowing the pastry to tuck just inside the pans. Place the pans on a baking sheet and cook for 20–30 minutes, or until the puff pastry is perfectly cooked and the tartes have a good caramelization. Remove from the oven and allow to rest for a few minutes.
- . Carefully invert each pan onto a plate, letting the tarte drop gently down. Serve immediately, each topped with a scoop of mascarpone cheese and a remaining piece of vanilla pod, to decorate.