

## RHUBARB & STAR ANISE CUSTARD TART



Moderate



60 minutes



Dessert



06 servings

### INGREDIENTS

320g sheet ready-made puff pastry  
1 egg, beaten for glazing  
250g rhubarb  
200g caster sugar  
1 tsp vanilla extract  
4 star anise broken in half  
100ml milk  
100ml double cream  
2 egg yolks  
1½ tbsp cornflour



### COOKING STEPS

Heat the oven to 180C/fan 160C/gas 4. Arrange the rhubarb pieces in a single layer on a baking tray, sprinkle over 100g of the sugar and drizzle the vanilla extract on top. Cover with foil and bake for 15-20 minutes or until soft. Cool.

To make the custard, put the star anise in a pan with the milk and double cream, and bring slowly to the boil. Meanwhile, whisk the yolks, 100g of the sugar and cornflour in a bowl until pale and creamy. Slowly add the hot cream mixture, whisking continuously. Return to the pan and cook over a low heat, stirring, for 8-10 minutes, or until the custard has thickened to the consistency of softly whipped double cream.

Strain the custard into a bowl. Put some clingfilm on the surface to prevent a skin forming, and chill.

Turn up the oven to 200C/fan 180C/gas 6. Using a 25cm plate as a template, cut out a circle in the puff pastry. Put on a baking tray and score a border 1-2cm from the edge. Prick inside the border with a fork then brush all over with beaten egg.

Bake for 20-25 minutes or until golden and cooked through. Gently push down the middle of the pastry to make a well for the custard. Leave to cool completely.

Assemble the tart when you are ready to serve. Put the tart case onto a serving plate. Spread the custard across the bottom of the case and finish with the rhubarb piled on top.