

Foodnity Recipes

Rhubarb Ginger Custard Tart

20 min Prep time	**35 min** Cook time	**55 min** Total time
6 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Crust

- [ ] 1 1/4 cups all-purpose flour
- [ ] 1/4 cup cold butter, cubed
- [ ] 2 tbsp cold water
- [ ] Pinch of salt

Filling

- [ ] 3 cups rhubarb, trimmed and sliced
- [ ] 1/3 cup brown sugar
- [ ] 2 tbsp fresh lemon juice
- [ ] 1 tbsp grated fresh ginger
- [ ] 1 cup heavy cream
- [ ] 3 egg yolks
- [ ] 1 tsp vanilla extract

Instructions

1. Preheat the oven to 350°F (175°C). Combine flour and salt, cut in butter until the mixture resembles coarse crumbs.
2. Add cold water gradually, mix just until dough forms. Press into a 9-inch tart pan, prune the edges and chill for 10 minutes.
3. Blind-bake the crust on parchment with pie weights for 10 minutes; remove weights and bake another 5 minutes until lightly golden.
4. Toss rhubarb with brown sugar, lemon juice, and grated ginger; spread over the pre-baked crust and bake for 15 minutes.
5. Meanwhile, heat cream until just simmering, then whisk egg yolks and vanilla. Temper yolks with warm cream, pour over rhubarb, and return to oven for 12-15 minutes until the custard is set but still slightly wobbly.

Nutrition per serving

310 kcal Calories	**5 g** Protein	**30 g** Carbs	**18 g** Fat

Tips & notes

- Allow the tart to cool on a rack; this prevents the bottom from steaming.
- If the crust browns too quickly, cover edges with foil.
- For extra shine, brush the top with a light glaze of apricot jam diluted with water.