

Recipe No 2 - by Mike McCarten, our resident chef

Allotment Rhubarb Galette

500 g rhubarb
500 g caster sugar
500 ml water
Demerara sugar
Roll of shop-bought puff pastry
3 egg yolks
Ice cream

The above quantities are sufficient for FOUR Galettes

Method

Slice your rhubarb into 1" pieces

Put 500 g caster sugar and 500 ml of water into saucepan.
Bring to a boil until your sugar has dissolved

Add your rhubarb to the pan, take the pan off the heat and put a lid on it

Leave to completely cool, your rhubarb will softly poach as it sits.

Preheat oven at 200 °C

Roll out your pastry and get a pan lid or side-plate that measures roughly 7" in diameter.
Put onto the pastry and cut around your pan lid/side-plate making 4 circles.

Line a baking tray with baking paper and place your pastry circles onto the tray

Sieve your rhubarb out the liquid (you can re-use this liquid again for another batch of poached rhubarb)

Place rhubarb into the middle of your pastry circles, keeping the edges clear

Crimp your pastry around the edges to hold the rhubarb in place

Egg wash your pastry with a brush using 3 whisked egg yolks

Sprinkle demerara sugar over your pastry and rhubarb

Bake in your preheated oven (200 °C) for 13-15 mins

Take out the oven and serve with a big spoon of your favourite ice cream (Vanilla works best!)



Enjoy!