

Rhubarb and Almond Tart

1 x 20cm flan tin – 8 portions

2 sticks rhubarb

Pastry

200g plain flour

100g dairy-free margarine

50g caster sugar

25-50ml cold water

Filling

100g ground almonds

50g self-raising flour

75g caster sugar

½ teaspoon bicarbonate of soda

5ml (1 teaspoon) white wine vinegar



80ml plant-based milk

35g dairy-free margarine, melted

A few drops almond extract

Topping

50g flaked almonds

- Chop the rhubarb into small pieces. Place into a saucepan and sprinkle sugar over the top. Cook for 3 or 4 minutes until the rhubarb starts to soften. Leave to cool.
- **For the pastry**
Weigh the plain flour into a large mixing bowl, add the dairy-free margarine and rub into the flour using your fingertips until the mixture resembles fine breadcrumbs.
- Stir in the caster sugar.
- Add 25 - 50ml cold water and stir the mixture together. If the mixture feels sticky- add a little more flour. If it is still crumbly. Add a drop more water. Leave to rest in the fridge for 20 minutes.
- Rub a thin layer of dairy-free margarine all over a flan dish or loose bottomed shallow cake tin.
- Lightly dust the work top with flour. Roll the pastry one way, turn the pastry 90° making sure there is flour underneath and roll again. Continue rolling out the pastry moving the pastry around between rolls to make sure it doesn't stick to the table.
- Roll up the pastry onto the rolling pin and unroll over the flan tin. Fold the pastry into the corners of the flan tin. Try not to stretch the pastry as it will tear. If you get holes in the pastry push the pastry together and rub the join.
- To part bake the pastry case – cut a piece of greaseproof paper larger than your flan case, scrunch up and open out again (this makes it easier to form the shape of the tin). Place into the uncooked pastry case and fill with dried pulses, rice or pasta.
- Bake the pastry at 190°C / 170°C fan oven / 375°F / gas mark 5 for 15 minutes until the pastry looks almost cooked, this may take longer depending on your oven.
Filling the case with dried beans stops the bottom of the pastry from puffing up and the

sides falling down whilst baking. Take out the baking beans and set to one side.

Filling

- Weigh the ground almonds, self raising flour and bicarbonate of soda into a large mixing bowl. Add the caster sugar and stir together.
- Melt the dairy-free margarine. Add the plant-based milk and vinegar. Stir into the dry ingredients with the almond extract.
- Fold in the rhubarb and the juice. The mixture should be the consistency of a smooth thick batter. Gently pour this into the pastry case.
- Sprinkle flaked almonds over the top. Bake for 25 to 30 minutes until golden brown and a knife inserted into the centre comes out clean. Leave to cool.