



Golden Syrup & Rhubarb Tart

What do I need?

350g (12oz) Short crust pastry

350g (12oz) golden syrup

Grated rind & juice of a small lemon

1 egg

6 tablespoons double cream

125g (5oz) fresh white breadcrumbs)

75g (3oz) cooked rhubarb, sweetened with 25g (1oz) sugar & strained.

What do I do?

Oven: 190 C Gas Mark 5

Cooking time approx 30 minutes

Roll out the pastry and use to line a 25cm (10 inch) Fluted flan tin.

Chill until required.

Combine all the remaining ingredients and pour into the prepared case.

Bake in preheated oven for about 30 minutes until just set.

Variation

If wished use the pastry trimmings to make a lattice. To do this re roll out the pastry trimmings and cut into 8 strips about 1cm (1/2inch) wide and the diameter of the flan in length. Brush with a little milk to glaze if required. Arrange the strips in a lattice pattern on the top of the tart. Trim ends.