

# RHUBARB FRANGIPANE



## INGREDIENTS

### RHUBARB FILLING:

- 750g roughly chopped and washed rhubarb
- Juice and zest of one orange or some Tropicana
- 1 tbsp of brown sugar
- 3 star anise
- Handful cloves
- 1 tsp mixed spice

### PASTRY:

- 250g plain flour
- 150g cold diced butter
- 3 tbsp caster sugar
- 1 pinch sea salt
- 1 egg yolk
- 3 tbsp cold water

### FRANGIPANI:

- 80g ground almonds
- 80g softened unsalted butter
- 2 tsp vanilla extract
- Pinch sea salt
- 2 tbsp caster sugar

## DIRECTIONS

- 01 Place all of the ingredients for the rhubarb filling into a roasting tin, and pop it into the middle of the baking oven of your AGA (160 degrees in an electric oven) for 20 mins.
- 02 Whilst that's cooking, prepare your pastry.
- 03 Pulse the cold cubed butter and flour in the mixer until it resembles fine breadcrumbs. This can be done by hand too, just make sure you don't overwork it.
- 04 Add the caster sugar, salt, egg yolk, and cold water.
- 05 Pulse or mix again until all are combined - this should take roughly 10 seconds.
- 06 Tip the pastry mix into a big bowl. Using your hands, carefully and gently bring the pastry together to form a ball. Again, don't overwork it.
- 07 Wrap it in cling film and pop until the fridge to chill for at least 30 mins-1 hour.
- 08 After 20 minutes, remove your rhubarb from the oven and leave it on one side to cool.
- 09 Place all ingredients for the frangipani into a mixing bowl and give it a good mix by hand or whizz in the food processor to combine into a paste.
- 10 Remove your pastry from the fridge, sandwich it between two pieces of greaseproof paper and roll it into a circle.



# RHUBARB FRANGIPANE CONT.



## DIRECTIONS

- 11 Peel back the top layer of the greaseproof paper and place the whole thing into the dish you're going to cook the galette inside. Pop it back into the fridge to re-firm for 30 minutes.
- 12 Once re-firmed, spread the frangipani mixture into the centre of the pastry, leaving 5/6cm from the edge.
- 13 Using tongs so you don't pick up too much juice, the star anise or the cloves, pick out your rhubarb pieces and place it over the frangipani.
- 14 Lift up the edges of the pastry and fold them inwards over the edge of the filling to create a heightened crust and contain everything inside.
- 15 Pop into the middle of the baking oven of your AGA or at 160 degrees inside an electric oven for 30-35 minutes. Check at 20 minutes and add AGA's plain cold sheet if the top starts looking too brown.

Serve with clotted cream or creme fraiche!

