

Rhubarb Tart

Ingredients

1/2 lb. of puff-paste No. 1206, about 5 sticks of large rhubarb, 1/4 lb. of moist sugar.

Method

Make a puff-crust by recipe No. 1206; line the edges of a deep pie-dish with it, and wash, wipe, and cut the rhubarb into pieces about 1 inch long. Should it be old and tough, string it, that is to say, pare off the outside skin. Pile the fruit high in the dish, as it shrinks very much in the cooking; put in the sugar, cover with crust, ornament the edges, and bake the tart in a well-heated oven from 1/2 to 3/4 hour. If wanted very nice, brush it over with the white of an egg beaten to a stiff froth, then sprinkle on it some sifted sugar, and put it in the oven just to set the glaze: this should be done when the tart is nearly baked. A small quantity of lemon-juice, and a little of the peel minced, are by many persons considered an improvement to the flavour of rhubarb tart.

Source: Mrs Beeton's Book of Household Management (1861)

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