

Rhubarb Ricotta Tart

Almond Tart

2 cups almond flour
2 tbsps. Sugar
pinch salt
Zest 1 orange
¼ cup unsalted butter cubed (125gr)
1 egg

Ricotta cream

1 cup ricotta
2 tbsps. sugar
½ teasp. vanilla paste

Rhubarb topping

3 cups of rhubarb chopped, 1inch pieces
½ cup sugar
juice 1 orange
1 tbsps. Cornflour
¼ cup flaked almonds

Preheat oven to 180 °C. In a large bowl combine almond flour, sugar, salt and orange zest. Add the cubed butter and crumble in hands until it resembles coarse meal. Stir in beaten egg and mix with hands to form a dough. Place the dough in a loose bottomed flan tin. Poke holes in base with a fork, this stops the pastry rising. Bake for 15 - 20 minutes. Prepare rhubarb, wash and cut into cubes. Place rhubarb and sugar in a saucepan on a medium heat. When the mixture begins to sizzle add the juice of the orange, stir. Lower the heat and cook for 4 – 5 minutes. In the last minute stir in the cornflour combined with a little extra orange juice. Stir until thickened. Leave to cool.

In a medium sized bowl add the ricotta cheese, sugar and vanilla, stir until smooth. Spread the ricotta mixture evenly on the almond tart. Spread the rhubarb over the ricotta. Scatter the flaked almonds on top. Bake in oven for 25 minutes until rhubarb is no longer runny. Place on a cooling rack serve at room temperature.

Alternative tart ideas

Make the tart with ground hazelnuts. Instead of rhubarb use apricots or nectarines. Gently remove stones and poach for a few minutes only, carefully add to the ricotta topping. Scatter chopped nuts on top

This recipe is suitable for Gluten intolerant diets.

