



Raspberry- rhubarb- vanilla- custard Tarts

1 Roll out the puff pastry (here I used a store-bought, chilled, not frozen puff pastry, 25x42cm/10x16 inches in size), brush it with a bit of water - this way the pastry sticks together more easily- and fold it once (short side to short side). Use a rolling pin to ensure proper connecting, then again brush it with a little water. Start with the shorter side and make a tight roll, chill it in the freezer (wrapped in foil) until it becomes firm, but not frozen (roughly 20 minutes).

2 Cut the roll in 10 to 12 equal slices, about as thick as your thumb. Usually I use the "mathematical approach", which I wrote about in our [Pasteis recipe](#). Now manually shape them into little cups with your hand make them fit in a greased 12- hole muffin tray. Preheat oven to 225° Celsius.

3 Clean and peel the rhubarb, cut it in 5cm (2 inch) pieces. Either you're handy with a knife of your choice or you take the easy way with a peeler: Shave off thin slices of each rhubarb piece, the more (thinner) the better. I borrowed this smart idea from [Dana](#). Combine the shaved rhubarb, the raspberry puree, the water and sugar in a small pot, bring it to a boil and let simmer for some minutes until the sugar has completely dissolved. Don't forget to check the sugar level, add more if needed. Remove from the stove.

4 Heat up milk, heavy cream and vanilla pod (split lengthways & add scraped out seeds) in another pot, bring to a boil and let simmer for some minutes. Remove from heat. Discard the vanilla pod.

5 Combine sugar with starch and a pinch of salt, add the egg yolks and beat well until you receive a homogenous mixture. Continue beating at very slow speed and pour in the still hot cream mixture. If



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Recipe source: own creation

Prep time: 40min., baking: 15-20 min.

Ingredients (yields 10-12):

- * 275g puff pastry (chilled, store-bought)
- * 150g rhubarb (shaved)
- * 5 tbsp raspberry puree (seedless)
- * 1-2 tbsp water
- * 4 tbsp sugar (or to your liking)
- * 200 ml milk
- * 200 ml heavy cream
- * 1 vanilla pod, split lengthways, seeds scraped out
- * 50 g sugar
- * a pinch of salt
- * 1 tbsp starch
- * 3 egg yolks
- * for decoration: confectioners



you beat too fast, you may end up with an almost foamy mixture - not good.

6 Put the mixture back on the stove and carefully reheat it, while continuously stirring. Avoid to bring it to a boil, as it will curdle the eggs. After some minutes the mix has thickened and can be removed from the heat.

7 Fill the custard into the pastry shells - half-full, 2/3 is enough. Otherwise the custard will rise over the pastry and burn onto the tray. Top with a small teaspoon of the raspberry- rhubarb compote.

8 Bake for about 10 to 15 minutes, the pastry should get a nice golden brown color, but the rhubarb shouldn't turn dark. Remove from the forms and let cool down. Dust with confectioners' sugar, if desired.



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