



Rhubarb and Ginger Cheesecake Tart

Ingredients

Pate Sucre (Sweet Pastry)

175g flour

85g caster sugar

85g butter

Pinch of salt

3 egg yolks

2 drops of vanilla extract

150g caster sugar

1 teaspoon vanilla extract

125g cream cheese, e.g. mascapone

2 eggs - beaten

50g caster sugar

2 Tablespoon cornflour

1/2 teaspoon ground cinnamon

1/8 teaspoon ground allspice

1/8 teaspoon ground cloves

1/8 teaspoon ground nutmeg

250g rhubarb (cut into 1/2-inch diagonal slices)

2 Tablespoons finely grated fresh ginger

1 Tablespoon crystallized ginger, chopped

Whipped cream or crème fraiche (optional)



Method

To make the pastry, sieve the flour and salt into a bowl, then put into a processor, add the sugar and mix. Then add the butter and mix until it forms breadcrumbs. Add the egg yolks and vanilla. Process until the mix binds together. Knead the pastry for a few minutes then shape into a ball and put in fridge for 30 minutes minimum to chill.

Preheat oven to 180C/350°F.

With the pastry chilled – roll out the pastry and line small flan tarts with loose bases. Bake in the oven for 15 minutes. Remove and leave to chill.

In a bowl, mix a third of the sugar with the vanilla, cream cheese and eggs. Blend well. Pour a little of the cheese mixture into the cooled pastry cases.

Bake until the cheese mixture has stiffened a little, about 5 minutes. Remove and chill until set, may take 45 minutes.

In a bowl whisk together the remaining sugar, cornflour, cinnamon, allspice, cloves, and nutmeg.

Add the rhubarb and ginger and toss to combine. In a frying or saucepan on a medium heat, cook the rhubarb mixture, stirring gently (don't over mix or heat as the rhubarb will dissolve), until the juice is thick and clear, and the rhubarb is barely tender, takes about 5 minutes. (Add some water, a tablespoon at a time, to prevent the mixture from sticking, if required.). Remove from the heat and let cool.

Arrange the rhubarb slices on the chilled cheese-filled crust and then cover with the sauce.

Chill until firm, at least several hours and up to overnight.

Serve the tart with whipped cream or crème fraiche.

Other information

Serves 2 - 4

Preparation time – 15 minutes

Cooking time – 1½ to 2 hours