

## Rhubarb Tart with Orange Cream

*This is a quick and easy dessert that will  
serve 6 to 8 people.*

### Ingredients:

¼ cup caster sugar  
1 bunch rhubarb (8 stalks) cut into  
5cm lengths  
1 teaspoon vanilla essence or extract  
zest of 2 oranges  
1 sheet puff pastry  
300mls thickened cream

### Method:

1. Preheat oven to 200°C
2. Grease a 20cm cake tin.
3. Combine the sugar, rhubarb, vanilla and zest of one orange in a bowl.
4. Arrange rhubarb on the base of the greased tin then place the pastry over the top and tuck the excess pastry to form a circle.
5. Bake for 15 minutes or until the pastry is puffed and golden brown.
6. While the tart is cooking beat the cream and stir in the zest of 1 orange.
7. When the tart is cooked, carefully turn onto a serving plate.
8. Serve warm with the cream.