

# Rhubarb & Custard Crumble Topped Pie

- Serves 8 - Prep Time 40 minutes - Cooking Time 1hr
- You'll need a 22cm pie tin which is about 4/5cm deep.

## Ingredients;

360g Rhubarb

50g Golden caster sugar

350g Shortcrust pastry (Homemade Pastry Recipe)

1 Large egg plus 1 egg yolk only

1 x 2 Inch Vanilla pod, seeds only (or 1Tsp Vanilla Extract)

50g Caster sugar

1 Tbsp Plain flour



280ml Single cream

## Crumble Ingredients.

50g Butter, melted

50g Demerara sugar

50g Porridge oats

30g Flaked almonds

½ Tsp Ground ginger

## Method;

1. Preheat the oven to 160°C. If using shop bought pastry remove from the fridge so it rests at room temperature for 15 minutes.
2. Wash and cut the rhubarb into bite sized pieces. Add to a pan and add 50g of golden caster sugar and heat gently over a low heat. Once the sugar has dissolved, remove from the heat and allow to cool.
3. Roll out the pastry to 2-3mm thickness. Carefully line a loose based 22cm fluted baking tin with the pastry. Add a layer of greaseproof paper and add ceramic beans on top.
4. Place the pie tin onto the hot baking tray and bake for approx 20 minutes. The pastry should be pale but not raw.
5. Make the custard! Whisk the egg, egg yolk, vanilla seeds and caster sugar together. Add the flour gradually, continuing to whisk as you add. Slowly add the cream and continue to whisk. Finally add the cooled juice from the rhubarb (up to 2 Tbps) The rhubarb juice must be cool to prevent the custard curdling!
6. Remove the ceramic beans and greaseproof paper from the pastry. Pour the custard over the pastry and cook for 10 minutes or until slightly firm.
7. Start making the crumble! Melt the butter in the microwave over a low heat. Mix together the demerara sugar, porridge oats, flaked almonds and ground ginger in a bowl then pour over the melted butter and stir until combined.
8. Carefully remove the custard tart from the oven and turn the oven up to 180°C.
9. Spoon the rhubarb over the custard.
10. Sprinkle the crumble mixture evenly over the rhubarb.
11. Return to the oven for 15 - 20 minutes or until the crumble is golden and the custard set to a wobble!
12. Leave to cool. Can be served warm or enjoyed cold.



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