



Rhubarb Ricotta Tart

Recipe Provided by: Quinciple.com

Samascott Orchards rhubarb is typically available May, June and October

Ingredients:

1 stick Butter
1/3 cup Sugar (for dough) 3/4 cup Sugar (for rhubarb)
1/4 tsp Salt
1/4 tsp Vanilla Extract
1 Egg Yolk
1 1/4 cups All Purpose Flour
6-8 stalks of Rhubarb, washed
1 cup Ricotta
Edible flowers, preferably Johnny-Jump Ups or Violets
**makes one 9-inch tart*



For the Tart Dough:

Let the butter sit at room temperature for fifteen minutes. Cut into small cubes. Use an electric beater to cream the butter together with 1/3 cup sugar. Beat until well combined and nicely fluffy. Add the salt, vanilla and egg yolk and beat until completely incorporated. Use a spatula to begin folding in the flour. Use your hands to finish mixing until no dry patches remain. Wrap in wax paper and chill for one hour. While the dough chills you can make the rhubarb.

Preheat the oven to 350 degrees. Roll out the chilled dough on a floured surface to form a 12" circle. Prick the top of the dough with a fork (this will prevent bubbles from forming). Flip the dough over and place into the tart shell. Gently press the dough down into the tart shell so that it reaches into the bottom edges of the tart mold. Trim away the excess dough by rubbing your thumb against the top of the tart mold. Chill in the fridge for fifteen minutes and then bake until golden brown, about 20 minutes. Remove and let cool.

For the Rhubarb:

Cut the rhubarb on the diagonal into 3" segments. In a large skillet combine 3/4 cup sugar with just enough water to come 1/2" up the pan. Put over medium heat and stir to dissolve the sugar. Add the rhubarb and turn down to a simmer. Every couple of minutes gently move the rhubarb to make sure it isn't sticking to the pan, but don't move it too much or the rhubarb will lose its shape. Cook until the rhubarb is tender, but still holds its shape well.

To Assemble the Tart:

Once the tart shell is completely cool, spread the ricotta evenly in the bottom. Use a fork to gently move the cooked rhubarb into the tart. Arrange the pieces into a star pattern or concentric circles. Spoon some of the rhubarb cooking syrup onto the tart, just enough to keep the top of the tart moist. Arrange the edible flowers around the edge of the tart and serve. Tart can be refrigerated for up to three hours once completed.