

MARYLAND FARM & HARVEST

The Local Buy recipe, Episode 904

Rhubarb and White Chocolate Tart

Crust:

- 2 cups all purpose flour
- 3 Tbs sugar
- ½ tsp salt
- 10 Tbs butter, cubed
- 1 large egg
- 2 Tbs chilled whipping cream

Filling:

- 5 cups (1 ½ lbs) rhubarb, cut into 1" pieces
- 1/3 cup sugar
- 2 Tbs whiskey
- 8oz white chocolate, chopped
- 1 Tbs whipping cream
- 2 tsp sugar
- Whipped cream (to garnish)



- **For crust:** Combine flour, sugar, and salt in processor; blend 5 seconds. Add butter. Pulse, and process until mixture resembles wet sand.

- Whisk egg and 1 tablespoon cream in small bowl to blend; add to flour mixture. Pulse, until dough comes together in moist clumps, adding more cream by teaspoonfuls if dough is dry.

- Gather dough into ball. Shape 2/3 of dough into disk; shape remaining dough into rectangle. Wrap both dough pieces in plastic and chill at least 2 hours or up to 1 day.

- **For filling:** Combine rhubarb, sugar, and whisky in large skillet. Saute over medium heat until sugar dissolves and syrup begins to bubble. Cover and simmer until rhubarb is almost tender, about 6 minutes. Transfer contents of skillet to strainer set over large bowl. Drain rhubarb well.

- Return juices from bowl to same skillet. Boil over medium-high heat until juices are reduced to 3 tablespoons, about 5 minutes. Remove skillet from heat and reserve juices.

- **Assembly:** Preheat oven to 375F. Roll out dough rectangle on lightly floured surface to 9 ½ inch square; cut into 9 strips. Arrange strips on small baking sheet; chill. Roll out dough disk on lightly floured surface to 11 inch round. Transfer to 9 inch diameter tart pan with removable bottom. Trim overhang to ¼ inch. Fold in and press sides until top edge of crust is slightly higher than pan side.

- Pierce crust with fork. Line with foil; fill with dried beans or pie weights. Bake until crust is pale golden, pressing with back of fork if crust bubbles, about 15 minutes. Cool crust 15 minutes.

- Sprinkle white chocolate over crust. Top with rhubarb. Spoon juices over. Arrange 5 dough strips atop filling, spacing evenly apart. Arrange remaining strips atop filling in opposite directions, forming lattice. Seal end of strips to crust, trimming excess dough.

- Beat 1 Tbs of cream with 2 tsp of sugar, and brush mixture over lattice. Bake tart until filling bubbles and lattice is golden, about 50 minutes. Cool tart slightly in pan on rack. Push up pan bottom, releasing tart. Cut tart into wedges and serve warm or at room temperature with whipped cream.