



Rhubarb & Ginger Tart

Recipe by Liz Leigh



Serves 7-8



30 minutes

INGREDIENTS

- 1 pack ginger nut biscuits (GF version available)
- 5 stalks rhubarb
- 3 tbsp maple syrup
- 2 egg whites
- 1 cup sugar
- ½ cup water

DIRECTIONS

1. Place biscuits in a shallow friand type tray and bake at 180C for 5 minutes. Remove from oven and gently press biscuits into the tin. Allow to cool.
 2. Cut rhubarb into small pieces, add to baking tray and drizzle with maple syrup.
 3. Cook in oven for about 15 minutes or until soft. Remove from oven and cool.
 4. Boil sugar and water until it becomes a very thick syrup. Remove from heat.
 5. Whisk egg whites until they form a soft peak. Slowly add warm sugar syrup and beat until stiff and glossy. Fill piping bag with meringue mixture.
 6. Fill cooled tart cases with rhubarb, pipe on Italian meringue and use a blow torch to brown meringue as required.
- Enjoy!



Sundays

with Lucie Cutting

on 936AM and the ABC listen app

