

Orange and Rhubarb Tart Tatin

Recipe from Vanille @ Down Under

Dough

250g flour
80ml water
125g butter at room temperature and diced
1 pinch of salt

Rhubarb compote

290g rhubarb
90g caster sugar

+ 2 oranges (spray free)
+ Enough sugar or muscovado to spread at the bottom of the pan

1. In a large bowl mix together flour and salt
2. Add butter to flour and mix with your finger tips to get a fine sandy texture
3. Add water and mix quickly with your hand to form a dough
4. Wrap the dough in cling wrap and let it rest for one hour in the fridge
5. Cut rhubarb in pieces. Place them in a saucepan, add sugar and let it rest for one hour.
6. Over small fire, let simmer covered for one hour, checking and mixing from time to time.
7. Preheat oven to 210°C.
8. Slice oranges and cut each slice in half
9. Line the bottom of a tart pan with baking paper. Spread a generous amount of sugar on the bottom and place orange slices
10. Then spread the rhubarb compote
11. Roll down the dough on a dusted flour surface. Prick the dough with a fork and then place it on the top of the tart pan. Trim excess dough with a knife
12. Bake for 25-30 minutes
13. Remove from the oven and turn out of the pan by placing a large plate on the top of it and then turning quickly but cautiously upside down

It's better served still warm with a dollop of cream.