



# Recipe of the Week

## RHUBARB GALETTES

*These really are a crowd pleaser and they look great with the colour of the rhubarb.*

### Ingredients

- 1 ½ cups flour, plus extra for flouring
- 100g butter, cubed
- 1 tab caster sugar
- 2 large eggs
- 3 rhubarb stalks, cut into 8cm lengths
- ¼ cup liquid honey
- Zest and juice of 2 oranges
- 1 cup fresh ricotta
- ¼ teasp ground cinnamon

### Method

1. Preheat the oven to 150 degrees C. Combine the flour, butter and sugar in a food processor and process until the mix resembles fine breadcrumbs.
2. Lightly beat 1 egg then with the motor running, pour it in until the pastry comes together. Wrap in cling film and refrigerate for 30 minutes.
3. Meanwhile, place the rhubarb on a baking tray and sprinkle with the honey, orange zest and juice. Cover with foil and bake for 30 minutes or until tender. Set aside to cool.
4. Crank oven up to 175 degrees C. On a lightly floured bench, roll out the pastry to 3mm thick. Cut out 6 x 15cm-diameter rounds. Sprinkle with cinnamon then top with the rhubarb. Fold in the pastry edges to form border, then beat the remaining egg and brush it over the pastry.
5. Bake for 20 – 25 minutes, or until golden. Serve.