KIKKOMAN

Rustic rhubarb tart

Total time **45 mins** **15 mins** preparation time **30 mins** cooking time

Nutritional facts (per portion):
6,263 kJ / 1,497 kcal

Fat: **72.5 g** Protein: **18.5 g**
Carbohydrates: **180.5 g**

INGREDIENTS

2 portion(s)

200 g	plain flour
0.5 tsp	baking powder
1	egg yolk
190 g	sugar
140 g	butter
3 tbsp	Kikkoman Naturally Brewed Less Salt Soy Sauce
500 g	rhubarb
80 ml	water
1 tbsp	lemon juice
1	vanilla pod
3	scoops of vanilla ice cream

PREPARATION

Step 1

200 g plain flour - **0.5 tsp** baking powder - **1** egg yolk - **40 g** sugar - **140 g** butter - **1 tbsp** Kikkoman Naturally Brewed Less Salt Soy Sauce
Mix all the pastry ingredients (flour, baking powder, egg yolk, sugar, butter, and Kikkoman Less Salt Soy Sauce). Shape the pastry into a ball, wrap in cling film and refrigerate for 30 minutes.

Step 2

500 g rhubarb - **150 g** sugar - **80 ml** water - **2 tbsp** Kikkoman Naturally Brewed Less Salt Soy Sauce - **1 tbsp** lemon juice - **1** vanilla pod
Wash and dry the rhubarb and cut into pieces about 6 cm long.

Put the sugar, water and Kikkoman Less Salt Soy Sauce in a pan. Heat until the sugar dissolves – swirl the pan gently rather than stirring.

Cut open the vanilla pod lengthwise and add to the syrup with the rhubarb and lemon juice). Cook for about 5 minutes. Remove the rhubarb pieces from the pan and leave to cool.

Step 3

3 scoops of vanilla ice cream
Roll out the pastry. Place the rhubarb in the centre and fold over the pastry edges. Bake in a preheated oven at 200 °C for about 30-35 minutes.

Serve the tart with vanilla ice cream and the remaining soy caramel sauce from the pan.