Apple and Rhubarb Crostata

Ingredients

2-3 medium green apples (400g) sliced into thin wedges

4 stalks of rhubarb, cut into 1inch pieces

1 cup (220g) caster sugar

2 teaspoon finely grated lemon rind (just the yellow part)

1 tablespoon lemon juice

3 cup (750ml) water

MAKE DOUBLE; X2

2 cup (300g) plain (all-purpose) flour

125g cold unsalted butter, chopped

1/4 cup (55g) caster sugar, extra

1/3 cup (80ml) iced water, approximately

Method

1 Preheat oven to 180°C/350°F.

2 Cut apples into quarters; then cut each quarter into slices. Place apples in a medium saucepan with sugar, rind, juice and the water; bring to the boil. Reduce heat; simmer over a low heat 3 minutes or until apple is tender. Remove apple with a slotted spoon into a medium bowl. Simmer syrup for 15 minutes or until reduced to 200ml. Remove from heat.

3 Meanwhile, using your finger-tips rub the flour and butter until it resembles crumbly sand and add 1 tablespoon of the extra sugar. Add enough iced water to mix with a spoon until the ingredients come together. Press dough into a ball. Wrap in plastic wrap; refrigerate 30 minutes. (There will be another recipe prepared for you)

4 Roll dough out between two large sheets of baking paper into a 35cm (14-inch) round. Remove top layer of paper; carefully lift dough onto a large oven tray.

5 Pile apples and rhubarb pieces into the centre of the dough, leaving a 7cm (2¾-inch) border. Fold pastry edge up and around apple, pleating it as you go, then sprinkle with remaining sugar.

6 Bake tart for 40 minutes or until pastry is golden. Spoon some syrup over the tart before serving.