

RHUBARB and GINGER GALETTE



INGREDIENTS:-

- 1 ball of Stem Ginger finely chopped
- 500g Rhubarb trimmed and sliced into 5cm lengths
- 120g Caster sugar
- 2 heaped tbsp Flour
- 25g Butter in small cubes
- 320g pre-rolled Puff Pastry sheet
- Milk to glaze

METHOD:-

OVEN 180C FAN

1. Place ginger and rhubarb into a mixing bowl
2. Add sugar and flour ,mix and leave for 15mins
3. Add butter
4. Unroll pastry onto baking sheet
5. Spread rhubarb mixture evenly leaving a 3cm border
6. Lift pastry border and fold it over the rhubarb
7. Brush edge with milk
8. Bake for 35–40mins and cool for 20mins before serving

