

Sweet Roll It Pastry Recipes

Roll It



Hand Made
All Butter Pastry

Rhubarb Crumble Tart

1 375g pack of *Roll It* Sweet Shortcrust Pastry

Rhubarb Filling

750g Rhubarb chopped
1 Orange Juice & Zest
2tbsp Water
100g Caster Sugar
½ tsp Mixed Spice

Crumble Topping

150g Plain Flour
75g Butter
25g Porridge Oats
75g Light Brown Sugar

Blind bake a 23cm pastry case
(see tips on blind baking)
Allow to cool once cooked

Place all the ingredients for the rhubarb in a pan,
bring to the boil and allow to simmer for approx.
10 minutes or until the rhubarb has softened.
Allow to cool once cooked. Spoon the rhubarb
mixture in to the baked pastry case

To make the crumble blitz all the ingredients
in a food processor for a few minutes then
sprinkle over the rhubarb

Bake in the oven at 180C for 15 to 20 minutes
or until the crumble is a golden brown

Alternatives: The rhubarb could be replaced with
apple or other mixed berries

A meringue topping could be
used as an alternative to the
crumble

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