

Rhubarb and apple Tartlets

Equipment:

Chopping board and safety mat
Knife
Peelers
Large bowl
Large saucepan with lid
Colander
Wooden spoon
Teaspoons

Ingredients

3 apples
3 rhubarb stems
1 tbsp of honey
1/4 tsp ground cinnamon
1/4 cup of water
1 quantity prepared
Rhubarb and apple
1 quantity cooked shortcrust tartlet cases

Acidulated water: 2 Tbsp vinegar in a bowl of water for preventing apples going brown



Method:

Remember to clean up your workstation as you go

Your workstation should be spotless before you go to the dining room.

Prepare Rhubarb and apple for the next class:

1. Chop the rhubarb into 1.5cm pieces and put it into the saucepan.
2. Fill large bowl with water and add the vinegar.
3. Peel the apple, top and tail and core the apple, slice or dice into 1.5cm pieces. As you cut each piece of apple submerge in the acidulated water.
4. When all the apple is chopped, drain the water and put all the apple and rhubarb into the saucepan.
5. Add the water and honey to the saucepan. Put the lid on.
6. Bring to the boil and then reduce the heat to low to let simmer for 10 minutes, stirring occasionally with spatulas until soft.
7. Turn off heat, remove lid. Taste and add a little more honey if needed.
8. Place into a bowl for next group.
9. **While it cooks**, fill the prepared Tartlet cases with the prepared rhubarb and apple, using teaspoons.

