

## Strawberry-Rhubarb Tart




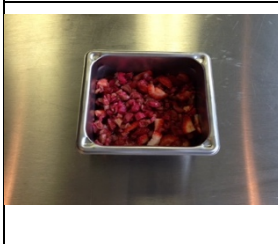
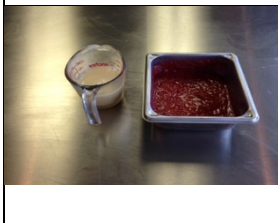

Recipe Rating	
Total Time	85 Minutes
Cooking Time	70 Minutes
Total Labour	15 Minutes
Knife Skills	Basic

Equipment
Knife
Cutting board
Spatula
Measuring spoons and cup
Mixing bowl
Food processor
½ size- 2" deep production pans
Bulk Retherm Cart (or regular oven)

Nutrition Facts		
Serving Size (155g)		
Amount Per Serving		
<b>Calories 87</b>		
	% Daily Values*	
<b>Total Fat</b> 2g	<b>3%</b>	
Saturated Fat 0.3g	<b>2%</b>	
Trans Fat 0g		
<b>Cholesterol</b> 0mg	<b>0%</b>	
<b>Sodium</b> 156mg	<b>7%</b>	
<b>Total Carbohydrate</b> 15g	<b>5%</b>	
Dietary Fiber 3g	<b>12%</b>	
Sugars 5g		
<b>Protein</b> 2g	<b>4%</b>	
Vitamin A 98%	•	Vitamin C 15%
Calcium 43%	•	Iron 1%

# Strawberry-Rhubarb Tart

	25 Portions		50 Portions	
	Metric	Standard	Metric	Standard
25 Tart shells, frozen	25 each	25 each	50 each	50 each
rhubarb, fresh, small dice	300 g	10.5 oz.	600 g	21 oz.
strawberry, fresh, small dice	200 g	7 oz.	400 g	14 oz.
liquid honey	45 ml	3 tbsp.	90 mL	6 tbsp.
brown sugar	30 mL	2 tbsp.	60 mL	4 tbsp.
nutmeg, ground	2.5 ml	½ tsp	5 mL	1 tsp
water	30 mL	2 tbsp.	60 mL	4 tbsp.
liquid egg	250 ml	1 cup	500 mL	2 cups
vanilla extract	5 ml	1 tsp	10 mL	2 tsp
white sugar	60 ml	¼ cup	120 mL	½ cup
mini chocolate chips, bittersweet	125 ml	½ cup	250 ml	1 cup
Mint leaves for garnish	20 g	0.7 oz.	40 g	1.4 oz.

	<p>1. Place uncooked tart shells in ½ size production pans. Cook uncovered in Multigen for 30 minutes</p>
	<p>2. Mix rhubarb, strawberry, honey, brown sugar, nutmeg and water together. Place in 1/3 size production pan, cover with plastic and foil. Cook in Multigen for 25 minutes. Let it cool.</p> <p>When cold enough, place in food processor or blender and blend until smooth.</p>
	<p>3. Mix liquid egg, white sugar and vanilla together. Add into the rhubarb mix and pour into cooled individual tart shells. Top with 2-3 pieces of mini chocolate chips.</p> <p>Place ready tart shells in ½ size- 2" production pans. Cover the middle half of the pan with aluminum foil, leaving the ends uncovered. Cook in the Multigen for 25 minutes. Remove when done.</p>
	<p>4. Garnish with mint leaves and serve Cold.</p>
<p>Garnish: <b>Chocolate chips and Mint leaves</b></p>	
<p>Food Accompany: <b>Ice cream, Sherbet</b></p>	