

Rhubarb baklava tart

- **Peanut-free**
- **Sesame-free**
- **Soy-free**
- **Shellfish-free**
- **Seafood-free**
- **Vegetarian**

This vibrant baklava tart was created to enjoy during WorldPride celebrations - because you can't have a celebration without something sweet!

- Serves:10
- Cooktime:45 mins
- Preptime15 mins (+ cooling time)
- (+ cooling time)



Ingredients

- 6 sheets fresh filo pastry*
- 50g unsalted butter, melted
- 1 1/2 tbs caster sugar
- 300g blanchd almonds
- 1 tsp finely grated lemon rind
- 1/2 tsp ground cinnamon
- 1/3 cup (75g) caster sugar, extra

- 20g unsalted butter, melted, extra
- 1 Coles Australian Free Range Egg white
- 5 rhubarb stems, trimmed, thinly sliced lengthways
- Honey, to serve

Nutritional information

Per serve: Energy: 1272kJ/304 Cals (15%), Protein: 8g (16%), Fat: 23g (33%), Sat Fat: 5g (21%), Sodium: 59mg (3%), Carb: 17g (5%), Sugar: 12g (13%), Dietary Fibre: 3g (10%).

Check ingredient labels to make sure they meet your specific dietary requirements and always consult a health professional before changing your diet. View dietary information [here](#).

Percentage Daily Intake information on our recipes is calculated using the nutrition reference values for an average Australian adult.

Method

1. Step 1

Preheat oven to 180°C. Lightly grease a 12cm x 35cm (base measurement) fluted tart tin with removable base. Brush 1 pastry sheet with butter and sprinkle with a little sugar. Fold in half to make a long, thin rectangle and place in the base of the prepared tin, folding any excess pastry over itself. Repeat with the remaining pastry sheets, butter and sugar.

2. Step 2

Place the almonds, lemon rind, cinnamon, extra sugar and extra butter in a food processor and process until the almonds are finely ground. Add the egg white and pulse to combine. Spread evenly over the pastry.

3. Step 3

Arrange the rhubarb over the tart. Bake for 40-45 mins or until the pastry is golden and the rhubarb is tender. Set aside to cool completely.

4. Step 4

Transfer to a serving plate and drizzle with honey to serve.