

Basil and Rhubarb Tart



A Taste of *The Café* AT THE FRICK

Serves: Yields 12 individual tart servings

Prep Time: 30 minutes

Cook Time: 250 minutes

Ingredients

Pie dough, enough to cover a deep cookie sheet or half sheet pan
15 eggs
1 quart cream
1 Tablespoon salt
½ cup chopped basil
Ten stocks of rhubarb
1/4 cup sugar
One small Vidalia onion, diced

Procedure

Once you lay the pie dough in your baking sheet, prick the dough all over with the tines of a fork, so as to cook evenly and not bubble up. Pre-bake in a 350 degree oven for ten minutes or until golden brown. While the tart shell is baking, crack the 15 eggs and blend with the cream, basil and salt and blend well. In a heavy bottomed pot, cook the chopped rhubarb, onion, and sugar on low for 15 minutes, or until the rhubarb breaks down and gives off a lot of juice. The consistency when done should be almost smooth. When the shell is removed from the oven spread on the rhubarb mixture, evenly coating the crust. Then pour your basil custard mixture over the rhubarb mixture.. Carefully take the tart and place in the center of your oven. Let bake for roughly 25 min at 350 degree, or until the middle is firm. Cool and cut. Bon Appetit!