



**Miele**

# Rhubarb brioche tart

By Miele

**15 minutes, plus proving time**

Preparation time

**35 minutes**

Cooking time

**8-10 servings**

Serves

## INGREDIENTS

### Base

330g plain flour  
30g castor sugar  
30g glacè oranges, diced  
7g dried yeast  
Finely grated rind of 1 lemon  
Finely grated rind of 1 orange  
80ml milk, lukewarm  
1 egg  
1 egg yolk  
Juice of ½ orange  
120g butter, softened and cubed

### Sugared rhubarb top

80g crème fraîche  
40g butter, frozen  
80g castor sugar  
Finely grated rind of 1 lemon  
Finely grated rind of 1 orange  
Scraped seeds of 1 vanilla bean  
120g rhubarb (approximately 3 stems), thinly sliced

## **METHOD**

1. Combine flour, sugar, glacè orange, yeast, rinds and a pinch of salt in an electric mixer fitted with a dough hook and mix well.
2. Whisk milk, egg, yolk and juice until combined and slowly add to the dry ingredients.
3. On medium speed, gradually add butter, mixing to form a dough and continue to knead the dough in the mixer for 5 minutes. The dough should be smooth and glossy.
4. Transfer dough to a greased bowl and cover with cling wrap. Place in the oven on Prove yeast dough for 1½ hours or until doubled in size. Alternatively, the dough can be proved slowly in the refrigerator overnight.
5. Pre-heat oven on Moisture Plus at 180°C, with one burst of steam.
6. Turn dough out onto a lightly floured surface and roll to a 28cm round and line the base and sides of a 24cm fluted tart tin, then prick all over with a fork.

## **Sugared rhubarb top**

1. Spread crème fraîche over dough, then coarsely grate butter over.
2. Combine sugar, rinds and vanilla seeds in a small bowl and scatter two thirds of the mixture over the brioche, then scatter rhubarb over evenly.
3. Scatter the remaining sugar mixture over the rhubarb.
4. Place the tart in the oven and dispense the burst of steam. Bake for 20-25 minutes until golden.
5. Stand for 15 minutes prior to serving.