



INGREDIENTS

For the syrup:

- 50ml rose wine
- 75g caster sugar
- A few drops of rose flavouring
- 150g forced rhubarb, thin sticks cut into 5cm lengths

For the Frangipane:

- 50g butter, softened
- 50g caster sugar
- 50g ground almonds
- 50g plain flour
- 1 egg beaten

For the Pithivier

- 250g puff pastry
- 1 egg yolk, beaten
- 10g caster sugar

METHOD

1. Preheat the oven to 190°C (fan assisted)

For the syrup:

2. In a heavy based saucepan, add the wine, rose flavouring and caster sugar. Bring to a simmer; add the trimmed rhubarb and lightly poach for a minute or until the fruit begins to soften.

3. Carefully remove the rhubarb to prevent any further cooking and reserve the cooking liquor.

4. Roll out the puff pastry to 1-2mm in thickness to make approximately a 30cm x 20cm rectangle. Cut out two discs using a template of approximately 15cm in diameter.

5. Place the discs on a baking tray lined with a sheet of baking parchment and chill until required.

To make the frangipane:

6. In a bowl, beat the butter and sugar together; then gradually add the beaten egg. Stir through the ground almonds and the flour together and place into a piping bag.

7. Remove the pastry from the fridge and arrange the cooled, drained fruit in the centre of one disc.

8. Pipe a circle of the frangipane mix around the edge of the fruit, leaving the outside edge of the pastry disc clear. Top the fruit with the remaining frangipane.

9. Brush the rim of the disc with the beaten egg and carefully lay the second disc of pastry on top. With a fork, press to seal the two discs together to form a parcel. Brush the entire top of the pithivier with beaten egg to glaze.

10. Mark half moon swirls from the centre to the edge of the parcel working all round the parcel to form a spiral decoration.

11. Bake in the oven at 190° C for 25-30 minutes until risen and golden brown.

12. When removed from the oven immediately sprinkle with caster sugar.

13. Place the reserved fruit poaching liquor in a saucepan and reduce, then drizzle syrup around the pithivier.