



**DORIS & ED'S**  
Classic & Contemporary  
Seafood Oasis

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Thomas Donohoe, *Executive Chef*

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## **Strawberry-Rhubarb Tart**

*Serves 8*

### **Crust**

12 oz. All-Purpose Flour

8 oz. Unsalted Butter, cut into small pieces, very cold

2-4 oz. Ice Cold Water, the amount depends on how much fat and water are contained in the butter

2 Tbsp. Granulated Sugar

1/2 Tsp. Salt

### **Rhubarb**

4 Cups Rhubarb, diced, about 8-10 stalks

2 Quarts Strawberries

1 Cup Granulated Sugar

Zest of 1 Orange

Zest of 1 Lemon

1 1/2 Cup Water

5 Tbsp. Corn Starch

### **CRUST**

1. Combine the butter and flour in a food processor and pulse to “cut” the butter into the flour, only until the mixture looks like loose sand.
2. Add the salt and sugar and stir briefly to distribute.
3. Mix in the cold water just until the dough comes together. Do not over mix as the dough will become tough.
4. Roll the dough out into 2 discs that will fit generously into the 9” pie pans, cover and refrigerate for at least 15 minutes.
5. To bake, gently dust the dough with powdered sugar, cover with parchment paper, and weight with dried beans.
6. Bake in an oven, preheated to 325°, for 23 minutes.
7. Remove the weights and parchment and bake for 10-15 minutes more, until the crust is just golden. Let the dough cool.

### **RHUBARB**

1. In a heavy bottomed, non-reactive sauce pot, combine the water and rhubarb, zest and sugar and bring to a boil.
2. Combine the cornstarch with 4 table spoons of water and whisk into the boiling rhubarb mixture stirring continuously until the mixture has thickened considerably and the flavor of the cornstarch has cooked out—about 15-20 minutes. Let cool completely.
3. To finish, trim the strawberries and quarter. Arrange in the pie shell. Cover with the rhubarb mixture and serve. The rhubarb component will be loose and spill out onto the plate. You can accompany the tart with whipped cream or vanilla ice cream.

*Preparation Time: 45 Minutes*

*Cook Time: 30 – 40 Minutes*

### **RECOMMENDED WINE**

*2007 Paul Jaboulet Aîné, Muscat de Beaumes-de-Venise, France*

**The casual dining place where the fish isn't just fresh. It's wild!**

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