



JERNEJ KITCHEN

RHUBARB HAND PIES WITH SABAYON

It has all this awesome elements and it's an incredible combination of sour yet sweet. Crunchy and flaky, yet creamy and airy.

SERVES	4	RHUBARB MINI PIES
PREPARATION:	40	MINUTES
BAKE:	20	MINUTES

POACHING LIQUID

350 ml [Elderflower cordial](#)

4 tbsp limoncello liqueur, or any other liqueur

1 vanilla bean

1 tsp lemon zest

5 rhubarb stalks, cleaned and leaves removed

MINI PIES

250 g frozen puff pastry, 2mm thickness

1 tbsp icing sugar

1 tsp lemon zest

1 egg yolk, free range if possible

50 g pearl sugar

SABAYON

3 egg yolks, free range if possible

100 g poaching liquid

2 tbsp limoncello liqueur, or any other liqueur

40 g sugar

TOOLS AND EQUIPEMENT

saucepan

POACHING LIQUID

Add the elderflower cordial, limoncello and lemon zest to a saucepan. Place it over medium-high heat. Halve the vanilla bean and scrape out the seeds. Add them to the saucepan and bring to a boil. Remove the saucepan from the heat and set aside until needed.

POACH THE RHUBARB

Cut the rhubarb stalks onto 4cm /1.5 inch long stalks. Add these stalks to a large bowl and pour the warm poaching liquid over it. Leave it for about 20 minutes to marinate.

MINI RHUBARB PIES

Preheat the oven to 200 °C / 390 °F. Dust the working area with a bit of flour and roll out your puff pastry into a rectangle about 2mm thick. Cut the dough into 8 equal rectangles, each should be about 8 cm x 12 cm (3 inch x 4.5 inch). Drain the rhubarb stalks and save the poaching liquid.

MINI RHUBARB PIES

Place 4 - 5 marinated rhubarb stalks in the center of the rectangle. Repeat the process until you get four rectangles filled with rhubarb stalks. Gently dust the rhubarb stalks with a bit of icing sugar and lemon zest. Cover the rhubarb stalks with the remaining pastry. Pinch the dough together at the edges to seal. Place the rhubarb mini pies on the baking sheet, covered with parchment paper.

BAKE

Beat the egg yolk in a small bowl. Using a kitchen brush, gently brush the mini pies. On top of each pie, using a knife cut out a random pattern to make it look even prettier. Sprinkle with pearl sugar. Place the baking sheet in the oven and bake

electric mixer
large bowl
glass bowl
kitchen knife
rolling pin
baking sheet
wire rack
parchment paper
kitchen brush

for 20 minutes at 190 °C / 375 °F.

SABAYON

Add the egg yolk, poaching liquid, limoncello and caster sugar to a glass bowl. Place the bowl over a saucepan of simmering water, ensuring that the bottom of bowl does not touch the water. Using a hand-held electric mixer, whisk the mixture for about 6 minutes, or until thick, pale and doubled in volume. Remove the bowl from the heat and place it in a larger bowl, filled with ice cold water, to cool the sabayon, but do not stop mixing. Cover with a plastic wrap and place in the fridge until needed.

SERVE

Place the baked pies on the wire rack for about 10 minutes to cool. Serve the rhubarb mini hand pies with a dollop of sabayon cream and leftover marinated rhubarb.