



## Rhubarb Squares

### Equipment

Kitchen knife

Chopping board

Measuring cups & spoons

Mixing bowl

Baking tray

Baking paper

### What to do

Preheat the oven 200°C. Line a baking tray with baking paper

#### Task 1 : Prepare the rhubarb

Wash the rhubarb stems and cut into 2.5 cm strips. In a medium bowl mix the rhubarb with the brown sugar. Leave to macerate.

#### Task 2 : Prepare the squares

Cut the each puff pastry sheet into 12 squares and transfer to the prepared baking tray. (Brush the edge of each square with a little egg wash. Sprinkle some almond meal in the centre of each square and) a scoop of the rhubarb mixture

### Ingredients

6 rhubarb stems

2 tbsp brown sugar

2 sheets frozen puff pastry,  
thawed

(¼ cup almond meal

1 egg, lightly beaten)

#### Task 2 : Bake

Bake for 15 minutes or until puffed and golden.



Source: [www.bensmenu.com.au](http://www.bensmenu.com.au)