

Rustic Rhubarb Tarts

1 cup corn flour
1 cup all-purpose flour
1/2 cup fine cornmeal
1/4 cup plus 2 tablespoons
sugar
1 teaspoon Kosher or coarse
salt
1 stick (4 ounces) cold
unsalted butter, cut into
small pieces
1/4 cup plus 2 tablespoons
heavy cream
2 egg yolks
1 batch Rhubarb Vanilla
Compote (recipe below)
1 1/2 pounds rhubarb stalks
1 cup minus 1 tablespoon
dark brown sugar
1/2 vanilla bean, split and
seeds scraped

1 Combine the dry ingredients in the work bowl of your food processor. Add the butter and pulse in short bursts, until the mixture resembles coarse cornmeal. Add heavy cream and egg yolks and pulse until combined; it will look crumbly but it will become one mass when kneaded together.

2 Divide the dough into 10 equal pieces. Lightly flour a work surface and using the heel of your hand, flatten the dough into a rough circle. Continue flattening until it is approximately 5 inches in diameter. Try to work quickly, so the dough doesn't get too warm and soft, making it harder to handle. For more elegant edges, gently flatten the outer edge of the circle with your fingertips, making it thinner than the rest of the dough.

3 Spoon 3 tablespoons of the Rhubarb Vanilla Compote into the center of the dough. Fold the edge of the dough toward the compote and up, to create a ruffled edge; continue around the perimeter, letting the ruffles be their bad irregular selves. Slide a bench scraper or spatula under the tart and transfer it to a parchment-lined baking sheet. Continue with the remaining dough. Freeze the tarts on their tray for at least 1 hour or up to 2 weeks, wrapped tightly in plastic.

4 Preheat oven to 375°F. Bake tarts, still frozen, for about 35 minutes or until the edges of the tarts are brown and the rhubarb is bubbling and thick. Serve warm or at room temperature. The tarts keep in an airtight container (or not, as I forgot to wrap mine and they were still awesome the next day) for up to 2 days.

5 Rinse the rhubarb stalks and trim the very ends. Cut them in half lengthwise (unless they're very slim) and then on the diagonal into 3/4-inch chunks. Leaving the last 1 1/2 cups aside, put 3 cups of the rhubarb into a large, heavy-bottomed pot. Add the brown sugar, vanilla bean seeds and pods and turn the heat to medium low. (You want to start at a low temperature to encourage the rhubarb to release its liquid. Unlike most compotes, this one adds no water.) Cook the rhubarb mixture, covered, for about 15 minutes, or until the mixture is saucy. Remove the cover and increase the heat to medium, cooking

an additional 15 to 17 minutes, or until the rhubarb is completely broken down and thick enough that a spoon leaves a trail at the bottom of the pan. Discard your vanilla bean pods and add remaining rhubarb chunks to the compote. Pour the compote out onto a large plate to cool.