

Rhubarb



**Joel Owen &
Tarrah Laidman**
Urban Graze

"We fully support the local community, from farmers to small business and love fresh grown produce. We are very lucky to be surrounded by several orchards in the Hills District and nearby Hawkesbury Region."

Urban Graze
Kellyville (NSW)

Apple & Rhubarb Pies

Makes 10

- 5 ea** **sheets of shortcrust pastry (Borgs or Pampas)**
- 4 ea** **apples (Gala, granny Smith, Pink Lady) diced 2 cm cubes**
- 1 cup** **rhubarb stalks, diced 2 cm cubes**
- ½ ea** **lemon, juiced**
- 1 cup** **brown sugar, lightly packed**
- ½ cup** **plain flour**
- ¼ tsp** **salt**
- ¼ tsp** **ground nutmeg**
- 1 tsp** **ground cinnamon**

Egg Wash:

- 1 ea** **egg yolk**
- 1 tbsp** **water**
- ¼ cup** **raw sugar**

Preheat oven to 200°C. Remove pastry sheets from freezer and separate. Lay out on bench to thaw. Combine apples and rhubarb in a medium bowl and toss with the lemon juice.

Add in remaining ingredients and toss to combine. Cut 4 rounds out of each pastry sheet to fit your aluminium pie tins. We used 10 cm diameter tins X 2 cm high. Line the bases with your pastry. Spoon in approximately ½ cup of filling into the pie base. Fill all pies before placing lid on top to make sure they are equally full.

Combine egg yolk and water in a small dish. Brush the bases of the pie lids with egg wash and place egg wash side down on top of filling. Lightly press together to seal. Brush the tops lightly with egg wash and sprinkle raw sugar on top.

Place pies on a baking tray and bake for 25 minutes or until golden brown. Remove from oven and let cool on a baking rack. Remove aluminium tins and recycle them. Let pies finish cooling on the rack; pies will stay crisp this way. Enjoy warm or cold.



Rhubarb Growing Tips



For harvest in the winter, set out crowns in early spring so tops are covered with 2 cm of soil about 100 cm apart.

Keep the soil damp and fertilize it yearly.

Remove flower stalks.

You may need to grow your rhubarb for a few years before you get a full harvest.

Snap off all but a few leaf stems at their base when they are about 30 cm long.