

# Rhubarb Tart with Homemade Ice Cream—Tried & True Recipes

Serves: 10 | Cook time: 2 hours (plus 4 hours inactive time)

## INGREDIENTS

### Tart filling:

- 1½ pounds rhubarb, trimmed and chopped (4 cups chopped rhubarb total)
- ½ cup sugar
- ½ cup water
- 4 drops of red food coloring, optional
- 6 egg yolks
- ½ cup sugar
- 6 tablespoons cold, unsalted butter; cut into cubes

### Rhubarb ice cream:

- 14-ounce can of sweetened condensed milk
- 1 teaspoon vanilla extract
- 16 ounces heavy cream
- ½ cup prepared rhubarb (from above)

### Tart crust:

- ½ cup (53 g) whole pecans
- 1 cup flour
- ¼ cup (32 g) powdered sugar
- ¼ teaspoon salt
- ½ cup (1 stick) unsalted butter
- 1 teaspoon vanilla extract

### For serving:

- Powdered sugar, optional

## NUTRITION

Calories: 516kcal | Carbohydrates: 38g | Protein: 6g | Fat: 39g | Sodium: 206mg | Fiber: 2g | Sugar: 25g | Vitamin C: 6mg

## METHOD

### Prepare the rhubarb:

- Combine the chopped rhubarb, ½ cup sugar, and ½ cup water in a medium pot and bring to a boil.
- Reduce heat to low and simmer uncovered for 30–45 minutes until very soft.
- Use an immersion blender to blend until completely smooth. You may also use a traditional blender or food processor. Just pour the mixture back into the pot.
- Let the rhubarb cool completely. Add the food coloring, if using, and mix well to incorporate.
- Remove ½ cup of the rhubarb mixture from the pot and reserve for the homemade ice cream.

### Make the ice cream:

- Pour the sweetened condensed milk into a medium mixing bowl and add the vanilla extract. Stir to combine.
- Pour the heavy cream into a large mixing bowl. Using an electric mixer, mix on medium speed until thick, stiff peaks form.
- Pour the sweetened condensed milk into the heavy cream and gently fold everything together with a rubber spatula. Do not over-mix!
- Pour the cream mixture into an 8-inch cake pan or loaf pan. Drizzle the reserved ½ cup of rhubarb on top and use the rubber spatula to swirl and mix into the cream gently.
- Cover the pan tightly with plastic wrap. The wrap should be completely in contact with the ice cream without air bubbles. Use your hands to pat it down as tightly as possible. If there are air bubbles, ice crystals will form and make the top of your ice cream icy. Be sure the wrap is in contact with the ice cream from edge to edge. Transfer to the freezer until it is completely frozen, at least 4 hours.

### Prepare the tart crust:

- Preheat oven to 350°F.
- Place the pecans in a food processor and pulse them into a fine meal. Transfer to a mixing bowl with the flour and powdered sugar. Add ¼ teaspoon salt.
- Melt the butter in the microwave or a small saucepan over the stovetop. Add 1 teaspoon vanilla extract. Let stand for 5 minutes. Pour the butter into the bowl of flour and pecans and use a rubber spatula to mix until there are no dry bits of flour and the dough is smooth and moist.
- Place the dough into a 10" greased pie dish or tart pan. Use your hands to smooth it into the dish and up the sides in an even layer. Transfer to the oven for 15 minutes. Remove and let stand for 30 minutes. Keep the oven at 350°F.

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### Finish the filling:

- Add the egg yolks and remaining ½ cup sugar to the pot of the remaining rhubarb. Turn the heat back to medium and whisk until completely smooth.
- Add the cold, cubed butter and continue whisking until the heat melts the butter completely. It will take 2–3 minutes of regular whisking. Continue whisking until completely smooth. Turn off the heat and immediately pour into the prepared crust.

### Bake the tart:

- Transfer the tart to the oven for 15 minutes; carefully rotate the tart once midway through cooking.
- After 15 minutes, remove from the oven and do a jiggle check. It should be set up around the edges and slightly jiggly in the middle. It should wobble, not slosh. If it's still very jiggly around the edges, return to the oven and continue baking in 2-minute increments until the tart is set around the edges but still jiggly in the middle. It should not need more than 20 minutes in the oven.
- Finish the tart:
- Let the tart stand for 1 hour at room temperature. Then, transfer to the refrigerator for at least 2 hours or overnight before serving.

### To serve:

- Slice the tart and carefully remove each piece. If you made this in a pie dish, it will be more difficult to serve but not impossible! Dust the tart with powdered sugar and serve with rhubarb ice cream on top. Enjoy!