

# Rhubarb and Custard Crumble Pie

**Serves 12**

**Hands-on Time (inc. chilling) 1 hour 30 minutes**

**Baking Time 45 minutes**

## Ingredients

- 1 portion sweet rich shortcrust pastry
- 1 medium egg
- 2 medium egg yolks
- 100g caster sugar
- 30g light brown sugar
- Pinch fine salt
- 50g cornflour
- 400ml full-fat milk
- 170ml single cream
- 1 tbsp vanilla extract (or seeds from 1 vanilla pod)
- 70g unsalted butter (cold)
- 245g tinned rhubarb (drained weight)
- 100g plain flour
- 1 tsp ground ginger
- 1 tbsp demerara sugar
- 3 tbsp oats

## Equipment

- Rolling pin
- 20cm pie tin
- Sharp knife
- Large bowl
- Hand whisk (silicone if possible)
- Large saucepan
- Spatula
- Clingfilm
- Kitchen paper
- Baking sheet

## Method

### 1. Prepare the Pastry

- Roll out the pastry between clingfilm into a circle large enough to line the pie tin.
- Press the pastry into the tin, trim the edges, and crimp if desired. Chill for at least 60 minutes.

### 2. Make the Custard

- Whisk the egg, egg yolks, sugars, and salt in a large bowl until light and foamy.
- Add cornflour and whisk until thick.
- Heat milk, cream, vanilla, and 20g butter in a saucepan until gently bubbling.
- Slowly whisk the hot milk mixture into the egg mixture. Return to the saucepan and cook over low heat, stirring constantly, until thick.
- Cover with clingfilm and let cool.

### 3. Assemble the Pie

- Spread the cooled custard into the pastry case.
- Drain the rhubarb and pat dry with kitchen paper. Arrange over the custard.

#### **4. Make the Crumble Topping**

- Rub 50g cold butter into the flour and ginger until crumbly. Stir in demerara sugar and oats.
- Scatter the crumble over the rhubarb.

#### **5. Bake the Pie**

- Preheat the oven to 190°C/170°C (fan)/375°F/Gas Mark 5. Place a baking sheet in the oven to heat.
- Bake the pie on the hot baking sheet for 15 minutes. Reduce the temperature to 170°C/150°C (fan)/325°F/Gas Mark 3 and bake for another 30 minutes until golden.

#### **6. Serve**

- Let the pie cool for 5 minutes before slicing.

Enjoy!