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## Rhubarb tart

### INGREDIENTS

#### dough

60 g of sugar

120 g margarine

180 g of flour

1 pinch of salt

#### filling

5 sticks of rhubarb

2 tablespoons of sugar

#### Molding

200 g curd

100 g cream

85 g of sugar

1/2 P custard powder

2 tbsp sour cream

## **INSTRUCTIONS**

Make a dough out of sugar, margarine, flour and salt. Wrap the dough in foil and put in the fridge. Clean, peel and cut the rhubarb into pieces. Preheat the oven to 180 ° C. Prepare a tart pan. Mix the curd cheese with cream, egg, sugar, custard and sour cream to a creamy mass. Put the dough in the tart pan, pull up on the edge. Put the curd mixture in the tart pan and smooth out. Spread the rhubarb over it. Bake at 180 ° C for about 30 minutes.