

Yorkshire Rhubarb Galette with Vanilla, Honey Creme Fraiche

500g	Rhubarb
100g	Caster sugar
3 sheets	Filo pastry
½	Vanilla pod
1-2dspn	Honey (runny)
250g	Creme fraiche, low fat
50g	Butter, melted



Baking trays
Bowls
Pastry brush
Cooks knife



Wash rhubarb and cut into 6cm lengths. Place on baking tray in a single layer and sprinkle with sugar. Place in a pre-heated oven 180oC for 5-6 mins just to let the rhubarb cook slightly. Remove and allow to cool.

Brush 2 sheets of filo pastry with butter and place one on top of the other. Place the 3rd sheet on last so they are glued together with the butter. Cut into 4 rectangles.

Brush the edges of the 4 rectangles with melted butter and fold the pastry all the way round to make a 1cm border. Prick the centre of the rectangles with a fork to stop them rising.

Place in oven at 200oC for 5 mins. Remove and place 5-6 pieces of rhubarb on each filo base and return to the oven for 4-5 mins to finish cooking.

Mix vanilla seeds with honey and then mix into creme fraiche, serve with Galette.