

MAKE IT!

Strawberry-Rhubarb Tart



INGREDIENTS

- 2 sheets frozen puff pastry, thawed
- 1 jar American Spoon Strawberry-Rhubarb Preserves
- 1 pound fresh rhubarb

INSTRUCTIONS

1. Preheat oven to 400 degrees. On a lightly floured surface, roll each puff pastry sheet out to a 10"×16" rectangle. Cut each sheet crosswise into thirds.
2. Transfer to parchment-lined baking sheet and prick all over with fork.
3. Spread each narrow rectangle of pastry with about two tablespoons of Rhubarb-Hibiscus Conserve. Cut fresh rhubarb in half lengthwise, then into 2"-long pieces. Arrange on top of conserve.
4. Bake 20 minutes, until pastry is puffed and golden.

