

RHUBARB PIE - CONDENSED MILK



Ingredients:

- 1 pie crust pastry
- 160 g rhubarb (about 2 branches)
- 200 grams of unsweetened condensed milk
- 2 eggs
- 50 g sugar
- 1 teaspoon vanilla flavor

Kitchen utensil

- A pie plate of 29 cm (9 inches) diameter

Preparation:

- Preheat oven to 200 °C (390 °F)
- Spread out the dough in the pie pan, prick with a fork, ballast with dried beans and precook for 15 minutes in oven at 200 °C (390°F)
- In the Thermomix bowl, add the condensed milk, eggs, sugar, and vanilla flavoring and mix 15 seconds speed 4
- Pour the mixture over the dough
- Cut the rhubarb into small cubes and add to the preparation.
- Bake 30 minutes at 200 °C (390°F)in the oven.