



RHUBARB AND CHOCOLATE MINI MUFFINS WITH LEMON AND PASSIONFRUIT CURD

Season:	Year round
From the garden:	Rhubarb, eggs, lemon
Type:	Baking
Difficulty:	Easy
Country of origin:	USA
Serves:	30 mini muffins
Source:	melissahartfiel.com

Equipment

- *chopping board and knife
- *2 x mixing bowls
- *mixing spoon
- *measuring cups and spoons
- *mini muffin tins
- *citrus juicer
- *whisk
- *tea spoons
- *pastry brush

- *saucepan
- *citrus zester and juicer

Ingredients

- *1 ¼ cup self raising flour
- *⅓ cup cocoa
- *¾ cup sugar
- *½ tsp salt
- *⅓ cup melted butter or vegetable oil
- *1 egg
- *¾ cup milk (cow or plant)
- *1 tsp lemon juice or vinegar
- *1 cup chopped rhubarb

Lemon and passion fruit curd:

- *6 large passionfruit
- *juice and zest of one lemon
- *2 eggs
- *90 g butter
- *½ cup sugar
- *2 tsp cornflour

Method

- 1. preheat oven to 200 degrees**
- 2. wash and chop the rhubarb in 1 cm long pieces**
- 3.add the lemon juice or vinegar to the milk, mix and let it stand for a few minutes for it to thicken**
- 4.add all the wet ingredients into a bowl and whisk to combine**
- 5.measure the dry ingredients into the other bowl and and mix with a spoon**
- 6.combine the two sets of ingredients and add in the rhubarb.**
- 7.mix gently until just combined. Don't overmix**
- 8.brush the muffin tins with a little bit of oil or use oil spray**
- 9.use 2 teaspoons to spoon the mixture into the muffins tins**
- 10.bake for around 12 minutes until well risen and firm to the touch**
- 11.for the the curd, cut the passionfruit in half and scoop out the the pulp**
- 12.zest and juice the lemon**
- 13.add all the ingredients except the passionfruit into a saucepan and heat gently on a low heat while whisking constantly until the mixture thickens**
- 14.if there are any eggy bits in the curd, strain it through a sieve**
- 15.add the passionfruit and mix well**

Notes: The curd will keep in the fridge for up to 2 weeks. Store it in a sterilized jar. Add a bit more lemon and leave out the passionfruit to make a lemon curd.

Skills: *measuring, chopping, mixing, making buttermilk, zesting, juicing*