

Rhubarb + Pistachio Bostock

You'll need:

6	one-inch thick slices of brioche, lightly stale
1 pound / 453 grams	rhubarb
1 cup / 200 grams	sugar
1 cup	water
2 Tablespoons	granulated sugar, for sprinkling

For the frangipane:

4 oz / 113 grams	butter, room temperature
¼ cup + 1 Tablespoon / 63 grams	sugar
¼ teaspoon	salt
1 cup / about 136 grams	ground pistachios
2 Tablespoons / 18 grams	all purpose flour
One	egg white (about 18 grams)

Preheat the oven to 350 degrees.

First, poach the rhubarb. Warm the water and sugar in a medium non-reactive pot until the sugar has dissolved.

Wash and slice the rhubarb into about 4.5 inch pieces (or as long as your pieces of brioche toast are wide). Arrange them in a baking dish and pour the simple syrup on top. Place a piece of parchment over the dish and press it gently to the surface of the poaching liquid - this will help the rhubarb cook more evenly and prevent it from bobbing to the surface. I actually used fig leaves for this purpose - use them if you have them for a more perfumed poaching liquid! Place the dish in the oven and bake for about 20 minutes. My rhubarb stalks were on the thicker side, and this baking time was enough so that a knife poked into the stalk went in with almost no resistance, but the rhubarb still maintained its shape. Our goal is to only very lightly cook the rhubarb - you don't want it to get mushy. If your stalks are thinner, you may want to check them at 10 or 15 minutes.

Remove the baking dish from the oven and allow the rhubarb to cool to room temperature in the poaching liquid. Meanwhile, make the frangipane. In the bowl of a stand mixer (or with a handheld mixer), cream the butter, sugar, pistachios, and salt together until light and fluffy. Add the flour and egg white and beat until just combined.

When the rhubarb has cooled enough to handle, remove it from the poaching liquid. You can keep the stalks in thick bars, or cut them down into smaller pieces as you please (both are attractive, though the latter may be a bit easier to eat). Brush the brioche with the poaching liquid, giving it a good soak. You will have liquid left over - save it for cocktails or lemonade! Smear the pistachio frangipane over the soaked brioche. Arrange the rhubarb decoratively on top, nestling it into the frangipane. Sprinkle a little granulated sugar on top.

Bake the bostock at 350 degrees for about 30-40 minutes, or until the edges of the bostock are quite crisp and the pistachio frangipane has just begun to brown. One of my favorite things about this dessert is the textural contrast between the crust of the bostock and the custardy

interior, where the poached rhubarb and pistachio frangipane mingle, so don't be afraid to get a little color on the border of the toast. This will happen much more quickly if you happen to have a convection oven.

The bostock may be eaten warm or at room temperature, and are best the day they are made. You can make both the poached rhubarb and the frangipane ahead of time - you'll need to refrigerate the frangipane for up to three days, and let come to room temperature before using.