

SPICED RHUBARB CRUMBLE



Moderate



45 minutes



Dessert



06 Servings

INGREDIENTS

400g rhubarb, chopped into 3cm pieces
a pinch ground star anise
a pinch ground ginger
150g golden caster sugar
1 nadorcott, zested

CRUMBLE

150g plain flour
150g butter
100g porridge oats
150g demerara sugar
a pinch ground cinnamon
to serve fresh custard

COOKING STEPS

Preheat the oven to 180/fan 160C/gas 4. Put the rhubarb, spices, sugar and orange zest in a pan and cook gently until just soft. Cool slightly, then spoon into a baking dish.

Rub the flour and butter together to the consistency of breadcrumbs, stir in the oats, cinnamon and sugar, then spoon loosely but evenly on top of the fruit.

Bake for 20-30 minutes or until the top is crisp and golden.

Serve with ice cream or lashings of custard.

