

Rhubarb recipes

White chocolate and rhubarb soup with a hint of whiskey and ginger

Serves 4

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| 15g | Butter |
| 3 sticks | Chopped rhubarb |
| 75g | White chocolate |
| 2 tbsp | Whiskey |
| 1 tsp | Lemon juice |
| 50g | Fresh ginger peeled and grated |
| 25g | Caster sugar |

1. Dissolve the 25g caster sugar with 4 tablespoons of water in a saucepan over a low heat. Add the grated ginger and bring to boil. Remove from heat and leave to cool, when cold remove the grated ginger from the syrup and discard the ginger. Leave the ginger syrup to one side and do not refrigerate.
2. Gently heat the butter in a frying pan and quick fry the chopped rhubarb for a few minutes until the rhubarb is soft. Add the ginger syrup, whiskey, lemon juice and white chocolate and cook on a low heat until the chocolate is completely melted. You can serve this smooth just puree with a stick blender.
3. Pour into glasses and serve with some freshly baked madaline or short bread fingers.

Stewed Rhubarb with warm Madeira Sabayon

Serves 4

Stewed rhubarb

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| 500g | Chopped rhubarb into 3cm batons |
| 1 | Large orange zest grated |
| 2 | Large lemons zest grated |
| 100g | Soft brown sugar |

Madeira Sabayon

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| 2ea | Egg yolks |
| 50g | Castor sugar |
| 25ml | Madeira |
| 50ml | Whipping cream |

1. Heat 200ml of water in a sauce pan and add the sugar and the Zests from the orange and the lemons and cook until the sugar has dissolved. Add the rhubarb and poach until the rhubarb is soft. Leave the rhubarb to cool in the liquid and then drain. (Keep the excess syrup and reduce over a low heat until you have a thick syrup, this keeps for weeks in the fridge and you can make a wonderful champagne cocktail with it).
2. To make the Sabayon, add the egg yolks to a stainless steel mixing bowl with the sugar and Madeira. Place the mixing bowl over a pan of boiling water away from the stove and whisk until the eggs are light and fluffy. Do not let the bowl get too hot otherwise the eggs will cook.
3. Whip the cream to a soft peak and then fold into the egg mix.
4. In the centre of a deep plate stack the batons of stewed rhubarb and then pour a little of the sabayon around the plate. Place the plate under a hot grill and toast the sabayon until a light golden colour. (This can also be done with a blow torch as for crème brûlée). Add a ball of vanilla ice cream on top of the rhubarb and serve. (In the restaurant we add a ball of cinnamon and rhubarb ripple ice cream)

Rhubarb and bitter chocolate brioche butter pudding

Serves 4

For the custard

1ea Whole egg
100ml Double cream
100ml Milk
1 Zest of orange grated
1 Zest of lemon grated
50g Castor sugar

240g Stewed rhubarb as recipe above
4 Thick slices of raisin brioche (or panettoni)
25g Soft butter
10g Dark chocolate 70%

1. For the custard mix, mix together the egg, cream, milk, grated orange zest, grated lemon zest and castor sugar and set aside.
2. Butter the slices of brioche with the soft butter and then cut the brioche slices into 2cm squares.
3. Butter 4 ramekin dishes and add a spoon of the stewed rhubarb in the bottom of each dish. Then add a few pieces of buttered brioche up to half way up the dish. Break the chocolate into small pieces and divide it between the 4 dishes, then top up the dishes with the remaining buttered brioche.
4. Fill each of the ramekin dishes with the custard mix and leave for a few minutes for the brioche to sock up some of the custard mix and then top up again with the remaining custard mix.
5. Place each ramekin on a roasting tray and pour water around the outside of the dish up to half way up the dishes.
6. Bake in a hot oven 200 degree c for 20 minutes remove from the oven a serve straight way.