

Did you know?

Rhubarb is rich in antioxidants which have anti-bacterial, anti-inflammatory, and anti-cancer properties, protecting you from many health-related issues.

Olive Dining

MONTHLY BULLETIN | CHEF'S CHOICE RECIPE

RHUBARB CRUMBLE

INGREDIENTS

500G RHUBARB, CHOPPED INTO CHUNKS

100G GOLDEN CASTER SUGAR

140G SELF-RAISING FLOUR

85G BUTTER, CHILLED

50G LIGHT BROWN MUSCOVADO SUGAR

50G CHOPPED WALNUTS (OPTIONAL)

METHOD

- Tip 500g small chunks of rhubarb into a saucepan with 100g golden caster sugar.
- Cover and simmer on a very low heat for 15 mins, adding more sugar if you want. When soft (but still holding its shape) and sweet enough, pour the rhubarb into a medium baking dish.
- Heat oven to 200C/180C fan/gas 6.
- For the topping - rub 140g self-raising flour and 85g chilled butter together with your fingers until you have a soft, crumbly mix.
- Now add 50g light brown muscovado sugar and 50g chopped walnuts (optional) and mix together with your hands.
- Scatter the topping over the rhubarb and bake for 30 mins or until golden brown on top and serve with cream, vanilla custard or ice cream!