



RHUBARB ELDERFLOWER & GREEK YOGHURT WITH OAT CRUNCH

Layered up in glasses this looks so pretty, particularly when using tender young pink stems of forced rhubarb. A bulb of stem ginger finely chopped, plus a little of its syrup, is a lovely addition to the rhubarb. This recipe works well with almost any fruit compote.

Serves 4

450 g rhubarb
3 tbsp caster sugar
3 tbsp elderflower cordial, undiluted
400 g Greek yoghurt (I like full-fat)
icing sugar

Oat Crunch
a knob of butter
2 tbsp porridge oats
1 tbsp Demerara sugar

1. Preheat the oven to 200°C.
2. If making ribbons (see Hints & Tips), reserve a stem or two of rhubarb, then cut the rest into chunks about 1in/2.5cm long and spread over the bottom of an ovenproof dish big enough to take the rhubarb roughly in one layer. Sprinkle over the caster sugar and elderflower cordial.
3. Cook for 10-12 minutes until the rhubarb is just tender and still holding its shape. The time will depend on the thickness of the rhubarb. Allow to cool in the dish.
4. Put to one side 12 nice pink pieces of rhubarb, for decoration. Then put a small spoonful of rhubarb into the bottom of four pretty glasses with a little of its syrup. In a bowl, mix the yoghurt with some icing sugar to taste and spoon a dollop of this on top of the rhubarb. Add another layer of rhubarb and of yoghurt, and then finally arrange the reserved rhubarb on the top with a little of the rosy pink syrup. Cover and chill well before serving, preferably overnight.
5. For the oat crunch, melt the butter in a small saucepan, add the oats and sugar and cook, stirring, until golden, caramelised and crunchy. It will firm up more as it cools. Tip onto a plate, spread out (it will be lumpy in places, which is fine), and set aside to cool.
6. Just before serving, top each glass with a little oat crunch and decorate with a tangle of dried rhubarb ribbons, if using.

Get-Ahead

- Complete to the end of Step 3 up to 3 days in advance and keep covered in the fridge. Step 4 can be made a week in advance and kept covered in a bowl at room temperature.

Hints & Tips

- Although this is simplicity itself to make, you can simplify it further by serving the rhubarb straight from its baking dish with separate bowls of the sweetened Greek yoghurt and the Oat Crunch alongside.
- Dried Rhubarb Ribbons are a pretty way to decorate rhubarb puddings - using a potato peeler, peel long, thin strips off the length of a young (pink) rhubarb stem(s). Put onto a baking sheet lined with silicone or baking parchment, in a single layer, then cook in a low oven (120°C – or lie on the silver warming plate on the top of an Aga), for an hour or so until completely dried out (cooking time will depend on the thickness of the ribbons). Leave to cool, then store in an airtight container – they will keep crisp for several weeks.