

Rhubarb Compote

Actually a vegetable, but prepared as a fruit, rhubarb makes delicious pies, fools, sorbet or ice cream. Forced or early rhubarb needs very brief cooking and, unless you have a palate for tartness, it always needs sweetening with sugar. Rhubarb can also be cooked as a vegetable accompaniment to savoury dishes.

For summer, compote of rhubarb is delicious with ice cream, or served with scones and whipped cream.



500g rhubarb stalks cut diagonally into 2cm pieces

150g caster sugar

50ml water

1. Preheat the oven to 170°C, gas 3
2. Place the rhubarb in an ovenproof dish and cover with the sugar and water
3. Bake in the oven for 30 minutes or until the rhubarb is tender
4. Leave to cool