

Nibbly Pig

Rhubarb fool (kind of)



Ingredients (serves 2)

4 stalks of rhubarb, trimmed and chopped into even chunks
2cm stem ginger, peeled and thinly sliced
1 tablespoon sugar (to taste so add more or less tempting how you like your rhubarb)
2 tablespoons orange juice
150g crème fraîche
A small handful of toasted oats or chopped nuts (optional)

Method

Pre-heat the oven (150°C).

Put the rhubarb onto a baking tray, scatter the sugar and ginger evenly on top, then drizzle the orange juice over.

Bake for 10 minutes just until the rhubarb is soft and shows signs of breaking up to the touch.

Once cooked, drained the juice and put to one side and leave the rhubarb to cool.

To assemble the dessert evenly split the rhubarb between two glasses, then top each with crème fraîche and a drizzle of the juice. To finish scatter the nuts and/or oats on top.