

## **Roasted Rhubarb**

550g rhubarb

85g caster sugar

Heat oven to 200C/fan 180C/gas 6. Rinse the rhubarb and shake off the excess water. Trim the ends and cut the rhubarb into little finger-sized pieces. Put the rhubarb in a shallow dish, tip the sugar over, toss together, then shuffle the rhubarb so it's in a single layer.

Cover with foil and roast for 15 mins. Remove the foil. The sugar should have dissolved, so give everything a little shake and roast for another 5 mins or until tender and the juices are syrupy. Test with a sharp knife; the rhubarb should feel tender, not mushy, and still have kept its shape.

## **Rhubarb and Strawberry Crumble**

### **Serves 4**

Roasted rhubarb as above

250g strawberries

### **For Crumble**

85g plain flour

50g caster sugar

25g ground almonds

50g butter

2 tablespoons of rolled oats (optional)

finely grated zest of a small orange ( optional)

1. Heat oven to 200°C, (Fan oven 180° c) or gas mark 6. Prepare the roasted rhubarb adding the strawberries after 15 minutes of cooking. Tip the roasted rhubarb and strawberries into an ovenproof dish with enough juices to keep the fruit tender

2. While the fruit is cooking, prepare the crumble. Mix the flour, sugar and ground almonds, then add the butter and rub together to make course crumbs. (Stir in the orange zest and oats.)

3. Spoon the crumbs loosely over the fruit. Bake for 25 minutes until golden and bubbly. Cool a little before serving with custard, or ice cream