



Rhubarb Jus.

Ingredients:

1kg Rhubarb
330g Caster Sugar

Method:

Thinly slice the rhubarb and place in a large metal bowl, fold the sugar and mix to coat the rhubarb. Cling film the bowl and place over a large pan of simmering water for 1 to 2 hours, until the rhubarb appears cooked and a clear syrup has formed in the bowl. Drain through a clean cloth. The rhubarb can be sweetened and used in a crumble or mixed through plain yogurt and the jus can be served as a sauce with either of the above

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