

Rhubarb Crumble

Rhubarb is in season from April and on into much of the summer. If you are lucky enough to grow some in your garden, do remember stalks should be pulled rather than cut to prevent rotting of the remaining stump.

This crumble is obviously great served with custard but perhaps in the summer some pouring cream or caramel ice cream could be a nice alternative.

Serves 12:

Equipment Pie dish 20cm x15cm, chopping board and knife

For the rhubarb crumble

1,200g rhubarb

160g grenadine

120g sugar

Topping

200g flour

150g butter

200g oats

264g demerara sugar

8g baking powder

10g salt

110g macadamia nuts (toasted and roughly chopped)

160g desiccated coconut

60g ground almonds

Slice the rhubarb into 2cm thick pieces and place into the bottom of the pie dish, sprinkle over the sugar and grenadine and mix with a spoon

For the topping in a separate bowl rub the flour and butter together with your fingertips until it looks like a crumb mix

Now mix in the rest of the ingredients and place on top of the rhubarb mix

Place in a pre-heated oven at 170 degree C/gas mark 3 and cook for 40 minutes, until the crumble is golden brown.