

## Recipe 16 – Rhubarb Compote

This recipe is for 4-6 people

### Recipe 16 – Rhubarb compote

- A. 400g Rhubarb chopped into 5cm pieces
- B. 200g caster sugar
- C. ½ tsp of vanilla paste or 1 vanilla pod sliced and scraped
- D. 2 star anise
- E. 1-2 tbsp of water



Timings –

Prep – 5 mins\*, Cooking – 15 mins\*

\*"The quoted times are an estimated and may vary based upon your experience & chosen ingredients"

## Method

1. Put all the ingredients into a pan and cook over a medium heat for about 15mins, stirring occasionally.



2. Make sure the rhubarb is soft and broken down into a compote/jam like substance.



## Hints –

You can prepare this in advance, cover and cool.

This can be added to rice pudding or swirled through our easy to make to churn ice cream.