

Rhubarb crumble

Cuisine: **English**
Food category: **Desserts**



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Program steps


Preheating: 180 °C


- 1


this step is for roasting the rhubarb only


 Hot air


 100 %

 Termination by time


 00:04 hh:mm


 180 °C


 100 %



- 2


complete the dish before you start the second step


 Hot air


 100 %

 Termination by time

 00:20 hh:mm

 180 °C

 100 %



Ingredients - number of portions - 4		
Name	Value	Unit
rhubarb	10	pcs
powdered sugar	100	g
dried ginger	1	g
butter soft	110	g
demerara sugar	100	g
plain wheat flour	200	g
double cream	100	ml

Nutrition and allergens	
Allergens: 1, 7 Minerals: Ca, Co, Cu, F, Fe, I, K, Mg, Mn, Na, P, Zn Vitamins: A, B, C, D, E, K	
Nutritional value of one portion	Value
Energy	582.6 kJ
Carbohydrate	86.1 g
Fat	23.9 g
Protein	5.7 g
Water	0 g

Directions

Preheat the oven to 180C.

Cut the rhubarb into 7½cm long sticks and place on an GN container and sprinkle with 4 tablespoons of water and the caster sugar. Roast for 4 minutes. Sprinkle over the ginger and mix well.

Fill the GN container 4cm deep with the rhubarb.

Rub the butter into the flour and sugar to make the crumble topping. Sprinkle over the rhubarb and bake for 20 minutes, or until the crumble topping is crisp and golden-brown and the rhubarb filling has softened and is bubbling.

Allow to cool slightly before serving with double cream.

Recommended accessories



Enameled GN
container