



Ingredients

Serves: 4

Cooking time: 35-45 minutes

Chilling time: 1-2 hours

- 4 stalks rhubarb, washed, trimmed and cut into chunks 3 balls stem ginger in syrup, chopped, plus 3 tbsp syrup from the jar 225ml(8fl oz) double cream
- 1 vanilla pod, split lengthways, seeds scraped out 1tsp cornflour
- 1 tbsp caster sugar
- 3 egg yolks

Directions

- To prepare the rhubarb , place in a large saucepan with the ginger and syrup. Partly cover the pan with a lid and cook gently for 15-20 minutes, or until the rhubarb is tender but not mushy.
- For the custard, in a small saucepan, bring the cream up to the boil with the vanilla seeds and pod, and then remove from the heat.
- Mix the cornflour, sugar and egg yolks together in a bowl until smooth, then pour the hot cream through a sieve over the egg yolk mixture in the bowl. Return the whole lot to the saucepan and cook over a low heat, stirring frequently, until thickened. Pour immediately into a bowl to cool.
- Reserve a quarter of the rhubarb for garnish, and mash the rest. Combine half of this with the custard, then spoon layers of the custard mixture and reserved mashed rhubarb, into four serving glasses, creating swirls of rhubarb and custard. Chill slightly, and serve with the reserved rhubarb on top for garnish.