

RHUBARB CRUMBLE

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Preparation: 1hr

£: £0.85/portions

Serves: 8

Difficulty: Medium

Ingredients

125g butter

125g flour

125g sugar

500g rhubarb

4 Braeburn



METHOD

Start rubbing 125g of butter with 125g of sugar using your fingertips. When the sugar is well incorporated into the butter add 125g of flour and keep rubbing the mixture using your fingertips to make a light breadcrumb texture.

Put the crumb topping mixture in the oven which has been turned on at 180 degrees Celsius. Bake the topping for roughly 15 minutes. Using a fork, breakdown the topping every 5 minutes until an homogeneous golden brown colouration. The topping should be crunchy. (Don't worry if it looks like it's all one piece, that's why you break it up every 5 minutes.)

Meanwhile, for the rhubarb compote, cut 500g of rhubarb into chunky pieces. For me, I think this works really well with a little bit of apple too, but you don't have to - core and cut 2 Braeburn apples into 2cm cubes, mix the diced fruit together with 150g of sugar. Leave it for 5 minutes on the side until the natural water of the rhubarb starts to come out.

Then bake the rhubarb and apple for 20-25 minutes in a oven at 180 degrees Celsius.

Finally, get one tub of vanilla ice cream out of the freezer and start building your crumble into a ramequin by adding first the compote, then the crumb topping and finally the ice cream.