Rhubarb crumble

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
caster sugar	100	g
ground ginger	1	g
butter	110	g
demerata sugar	100	g
plain flour	200	g
double cream	100	ml

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