



Rhubarb Red Champagne – Rhubarb and ginger crumble

SERVES 2-4 • PREP: 20 MINUTES • COOK: 40 MINUTES

INGREDIENTS

For the filling

- 500g rhubarb, trimmed and cut into 2–3 cm pieces
- 100g granulated sugar (adjust to taste depending on rhubarb tartness)
- 1 tsp ground ginger (or 1–2 tsp fresh grated ginger for more punch)
- 1 tbsp cornstarch (optional, for thickening)

For the crumble topping:

- 150g plain flour
- 100g unsalted butter, chilled and cubed
- 75g light brown sugar (or caster sugar)
- 50g rolled oats (optional, for extra texture)
- ½ tsp ground cinnamon (optional)

METHOD

1. Preheat the oven

180°C (350°F) / Gas Mark 4.

2. Prepare the filling

In a bowl, combine rhubarb, sugar, ginger, and cornstarch. Toss gently to coat, then transfer to a greased ovenproof dish (about 20x20 cm).

3. Make the crumble topping

In a mixing bowl, rub the butter into the flour (or use a food processor) until it resembles coarse breadcrumbs. Stir in the sugar, oats, and cinnamon.

4. Assemble the crumble

Sprinkle the crumble evenly over the rhubarb mixture.

5. Bake:

35–40 minutes until the topping is golden brown and the filling is bubbling.

6. Serve

Warm, ideally with cream, custard, or vanilla ice cream.



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