

Rhubarb and Ginger Crumble

Ingredients

Crumble:

50g golden caster sugar

70g self-rising flour

42g butter

Stewed rhubarb:

250g rhubarb

25g light brown muscovado sugar

½ tablespoon of ginger syrup (from jar) (I used Opies Stem Ginger in Syrup)

½ ball of stem ginger



Method

1. Put oven on 200°C / 180°C fan / Gas 6.
2. Chop rhubarb into thumb length chunks.
3. Chop ginger into very small pieces.
4. Put rhubarb, sugar and ½ tablespoon of ginger syrup plus the chopped ginger and ½ tablespoon of water in a pan. Cover and simmer on very low heat for 15 minutes. When soft but still holding its shape, check sweetness and then transfer to foil tray.
5. Make topping by rubbing flour and butter together with fingertips until resembles breadcrumbs.
6. Add the sugar and mix well.
7. Scatter topping over rhubarb and bake for 30 mins or until golden brown and bubbling.
8. Serve with custard, cream or vanilla ice cream.

