



Stewed Rhubarb

Miss Ballantyne

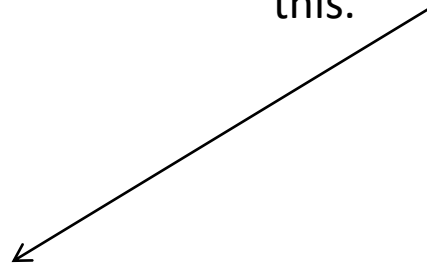
Food Technology & Family Learning



Step 1



Wash your sticks of rhubarb in cold water to wipe away any excess soil and so they look like this.



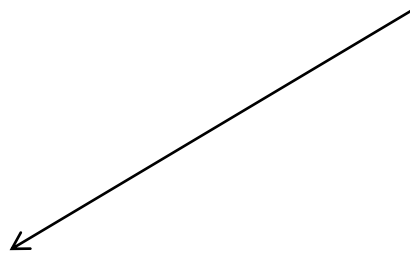
Step 2



Slice your rhubarb into manageable chunks, do not worry about them being all the same.

Make sure you use a chef knife for this as it can be quite hard to cut into.

It should look like this



Step 3 & 4



Step 3: Add your cut rhubarb to a medium sized pot. Add 100g caster sugar and 3 tablespoons of water. Turn on your hob to medium heat if electric and small flame if gas.

Step 4: bring your rhubarb, sugar and water to the boil (big bubbles) and then turn down to simmer for 10 minutes. Simmering should look like this 😊.

Step 5



Your rhubarb should look like this when it is finished. Make sure you use a wooden spoon or spatula to stir your rhubarb mix when cooking.

Serve with custard or ice cream 😊