

Desert

## Rhubarb Syllabub with Ginger Biscotti

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 serves

**4 people**

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### Ingredients

#### For the stewed rhubarb

4 x stems of rhubarb (chopped into bite size chunks)  
2 x tbsp of grenadine  
2 x tbsp caster sugar

#### For the syllabub

150ml/ ¼ pint dessert wine  
90g/3oz caster sugar  
300ml/ ½ pint double cream  
2 egg whites

#### For the Ginger Biscotti

250g / 9 oz plain flour  
1 tsp baking powder  
Pinch of salt  
150g / 5 ½ oz golden caster sugar  
2 eggs (beaten)  
Crystallised ginger  
100g / 3 ½ oz whole blanched almonds

### How to cook it

#### Syllabub

1. Stew the rhubarb, grenadine and sugar until just tender.
2. Mix the wine and sugar in a pan and gently heat until the sugar has dissolved. Whip the cream until it holds its shape and add the wine and sugar very slowly, whisking between each addition to keep the mixture thick.
3. In a separate bowl whisk the egg whites until stiff but not dry. Carefully fold into the cream and wine mixture.
4. Add the stewed rhubarb and mix gently to create a marbled effect and spoon into glasses (we use stemmed wine goblets) and chill in the fridge until serving.
5. Serve with ginger biscotti

## **Ginger Biscotti**

- 1.** Preheat oven to 180c / 350 f / gas 4 and lightly dust a baking sheet with flour
- 2.** Sift flour, salt and baking powder into a bowl, add the sugar, eggs, ginger and almonds and knead into a dough.
- 3.** Divide dough into 2 and roll out each portion to a log about 4 cm / 1 ½ inches in diameter. Place on floured tray and bake for 10 mins.
- 4.** Cut the logs into 1cm thick diagonal slices and arrange on the baking sheet and return to the oven for 15 mins until slightly golden.
- 5.** Transfer to a wire rack and cool to crispen.