

LOCAL RHUBARB CRUMBLE WITH DEVON CLOTTED CREAM OR ICE-CREAM

Make the most of the new season's rhubarb with this delicious recipe. Use locally/home grown rhubarb & Devon clotted cream for the best flavour. **All ingredients available at Johns.**

Filling

700g/1.5lb trimmed rhubarb cut into 2.5cm/1" pieces

2 tbs golden caster sugar

Juice from ½ fresh lemon

A knob of unsalted Westcountry butter

Crumble topping

250g/9oz COLD unsalted Westcountry butter, cut into small chunks

400g/14oz plain flour

200g/7oz golden caster sugar, plus 1 extra tbs for sprinkling

A pinch of salt

Local farmhouse clotted cream or

Dunstaple Farm Devon clotted cream ice-cream

Cooking instructions

- Preheat oven to 180°C/350°F/GM 4
- Place all the topping ingredients in a food processor & pulse to small crumbs (not fine as you want the crumble to have a crunch). If you prefer, mix the ingredients by hand with a light touch using your fingertips to form small crumbs
- Butter an ovenproof dish and fill with the rhubarb, sugar and lemon juice – stir gently to mix. Dot the butter evenly over the fruit
- Scatter the crumble mixture over the top of the filling but do not pat down. Sprinkle an extra 1 tbs of golden caster sugar over the top
- Bake in the oven (middle shelf) for 35-40 mins or until golden on top and the juices are bubbling.
- Local farmhouse clotted cream or Dunstaple Farm Devon clotted cream ice-cream or both!