



Royal
Botanic Garden
Edinburgh

Botanic Cottage Community Cook Club Early April 2021

Something sweet

Rhubarb crumble

I played around with a few rhubarb recipes for this blog, but kept coming back to this.

There's no other pudding that I feel happier bringing to the table. We like ours with lots of custard. I'm making a hazelnut crumble topping here, for a more classic crumble topping have a look at the apple crumble recipe from this blog last autumn

(<https://stories.rbge.org.uk/archives/34202>).



Ingredients

350g rhubarb

3 tbsp white sugar

5 tbsp water

2 eating apples, cored

50g hazelnuts

100g flour

50g oats

100g unsalted butter

75g demerara sugar

You will need an oven dish, a chopping board and knife and a food processor (optional).

Serves 4 greedy people

Method

1. Chop the rhubarb into roughly inch long pieces and place in the baking dish. Roughly chop the apples and add them too. Sprinkle over 3 tbsp sugar and 5 tbsp water.
2. Now make the crumble topping. If you have a food processor blitz the hazelnuts (chop as small as you can if not). Add the flour and then the cold butter in small pieces. In a food processor briefly pulse until the mixture looks like breadcrumbs (or do this by hand with your fingertips). Stir in the oats and sugar. (If you aren't cooking straight away then pop the crumble topping in the fridge.)
3. Preheat the oven to 200 degrees. Cover the fruit with the crumble mixture and bake in the oven for 30 minutes until golden and crisp on top.
4. Enjoy warm with custard or ice cream.