

Roasted Yorkshire Rhubarb, Vanilla Custard & Shortbread

12 sticks Rhubarb, washed and cut into 6cm lengths
380g Caster sugar

Custard

500ml Whipping cream
5 Egg yolks
1 Vanilla pod seeds only
80g Caster sugar

Shortbread

110g Butter, unsalted
90g Icing sugar (plus extra for rolling)
1 Egg, beaten
200g Plain flour
1.5tspn Baking powder



Make the custard by combining all the ingredients in a bowl and whisk together for a few minutes. Pour into silicone moulds or greased ramekins. Place into a deep tray with a little water and cook in the oven at 110°C for approx. 30-40 mins until set. Cool then freeze.

For the shortbread beat the butter and icing sugar using an electric mixer until pale in colour. Add the egg and mix well. Gradually add the flour and baking powder to form a firm dough. Wrap in cling film and chill for 2 hours before using.

Set oven to 180°C. Roll out shortbread on a sugared surface to about 5mm thickness. Cut into fingers approx. 6cm x 2cm. Place on greaseproof paper lined trays and bake for 6-8 mins or until golden, trim edges while warm and leave to cool.

Place rhubarb in a roasting tray and coat in sugar. Place in the oven at 180°C until just tender then remove.

Serve the rhubarb hot, stacked on the plate. De-mould the custard and defrost, serve chilled and add the crunchy shortbread.