



## Ingredients

### Rhubarb

459g rhubarb  
25g caster sugar  
2 tbsp water

### Custard

2 large free-range egg yolks  
25g Caster Sugar  
15g cornflour  
½tsp vanilla bean paste  
300 ml milk

150ml double cream  
25g pistachio nuts, roughly chopped

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## Method

1. Start by roasting the rhubarb. Pre-heat the oven to 200°C (180°C fan).
2. Cut the rhubarb into 2-3cm long pieces and place in a baking tin with the sugar and water. Place some foil over the top and roast for 15 minutes or until soft.
3. Next make the custard: In a large heatproof mixing bowl place the egg yolks, caster sugar, cornflour and vanilla bean paste.
4. Whisk together until smooth.
5. Place the milk in a large pan and heat until just before boiling point.
6. Add the milk slowly into the egg mixture and whisk until fully combined.
7. Pour back into the pan and on a medium heat whisk until thickened.
8. Transfer to a heatproof bowl then cover with clingfilm, then leave to cool.
9. When the fruit and custard are completely cool whip the cream until stiff peaks.
10. Fold the cream into the custard then add most of the rhubarb - keep a few pieces for decoration. Fold the rhubarb in gently - do not fully mix together.
11. Place the mixture into four glasses and top with some remaining rhubarb and pistachio nuts.
12. Leave to chill in the fridge for two hours before serving.

# Rhubarb & Custard Fool