



Rhubarb and orange crumble



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Ingredients



450g rhubarb

1 orange

25g Demerara sugar

Crumble topping:

125g (wholemeal) plain flour

25g porridge oats

60g margarine or butter

50g Demerara sugar

Makes a crumble for 4 people



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Equipment

- Scales (not shown)
- Chopping board
- Vegetable knife
- Table knife
- Measuring spoons
- Mixing bowl
- Small bowl
- Grater
- Plate
- Pan stand
- Juicer
- 750ml oven proof dish
- Baking tray
- Oven gloves





Prepare the fruit



1. Preheat the oven to 190° C,
Gas Mark 5.



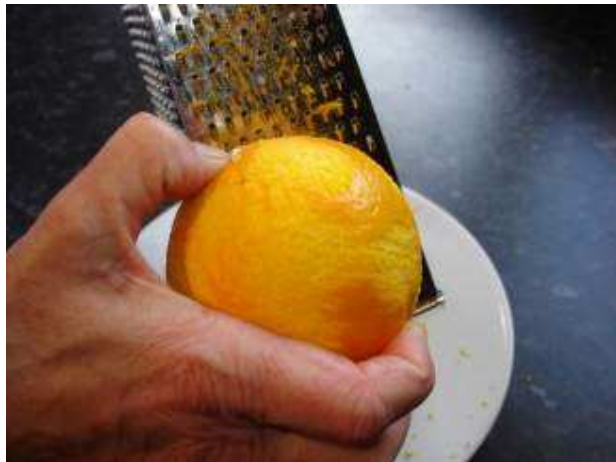
2. Prepare the rhubarb by cutting a small piece off both ends, then washing the sticks in cold water. Dry and slice into 1cm thick chunks.



3. Put the rhubarb chunks in the bottom of the ovenproof dish .



Prepare the orange



4. Wash and dry the orange and then grate the zest (the coloured outside of the fruit) onto a plate using the fine side of the grater.



5. Cut the orange in half and use a juicer to squeeze out the juice.



Complete the fruit layer



6. Add the sugar, half the orange zest and the orange juice to the rhubarb in the dish.



7. Mix well.



Prepare the crumble topping



8. In a mixing bowl, stir together the flour and oats.



9. Cut the margarine or butter into small pieces and add to the flour.

10. Rub the margarine or butter into the flour with the fingertips until it looks like fine breadcrumbs.



Complete the crumble



11. Add the sugar and half the orange rind. Stir together.



12. Use a spoon to sprinkle the topping onto the rhubarb in the baking dish.

There's no need to press the filling down or flatten it too much.



Bake the crumble



13. Put the crumble in the oven.

14. After 20 minutes reduce the oven temperature to 180°C, Gas Mark 4 and cook the crumble for a further 10 - 15 minutes. Check with a fork or skewer that the rhubarb is soft. Use oven gloves to remove the cooked dish from the oven.

Take care the dish is hot.



Serve the crumble



Serve the crumble hot or cold with:

- custard;
- yogurt;
- ice cream;
- crème fraiche.

