

Rhubarb and Apple Crumble

vanilla sauce

Serves 4

Ingredients:

For the crumble topping:

75 g caster sugar
150 g butter
300 g plain flour

For the rhubarb and apple compote:

6 apples (peeled and diced)
2 kg Yorkshire rhubarb (chopped into cubes)
350 g sugar
1 vanilla pod
1 banana
50 g butter

For the vanilla sauce:

8 eggs
150 g sugar
0.5 litre milk
250ml double cream
1 vanilla pod

Method:

To make the compote:

Melt the butter in a hot pan, when melted add the apples, the rhubarb and the sugar stir well and cook for ten minutes (the water from the fruits should be sufficient to cook the compote but if you feel that it needs some more liquid then add a bit of water, wine or spirits)

Reduce the heat, cover and simmer for approximately 15 minutes.

While the compote is simmering, split the vanilla pod in half and remove the seeds also peel and chop the banana.

After the 15 minutes add vanilla seeds and the banana to the compote (you do not have to use the banana but it brings a nice delicate flavour to the dish that goes well with the vanilla and it really helps to thicken the compote), leave to cook slowly with no cover for another 15 minutes until the compote is smooth.

Then leave to one side while you make the crumble topping.

To make the crumble topping:

Rub all three ingredients together by hand until it is "crumbly" without lumps,

Place a thin layer onto a baking tray and bake in the oven at 180°C for 10 minutes.

Remove from the oven and allow to cool before breaking up into a crumble mixture.

Keep to one side while you make the vanilla sauce.

To make the vanilla sauce:

Heat (but do not boil) the milk, cream and the seeds from 1 vanilla pod in a pan, while the milk is heating up separate the egg yolk from the white and discard the whites.

In a mixing bowl whisk the egg yolk and sugar until white. When the milk is hot pour it over the egg mix and stir well.

Then pour the mix back into the pan and cook slowly on low heat (but do not boil).

The vanilla sauce will thicken with the heat but it is important to constantly stir the mixture otherwise it will burn at the bottom of the pan.

To build the dish:

Preheat your grill.

On a baking tray lay a sheet of baking paper, place four metal rings on the top.

Chef's top tip:

If you do not have any metal rings why not cut the top and bottom from a baked beans tin and use that!

Reheat the compote and fill the metal rings, place the crumble onto the top of the compote and grill for a few seconds until golden brown.

Lift each ring with a palette knife onto a plate and remove the metal ring

Pour the vanilla sauce over the top and enjoy while hot!