

Roast rhubarb, yoghurt and gingerbread



A classic combination of rhubarb, orange and ginger makes for the simplest but loveliest of puddings!

Serves 4 | Prep 10 minutes | Cook 20 minutes

Ingredients

400g rhubarb
1 orange, juice and zest
75g light muscovado sugar
450g rhubarb yoghurt
2 slices of gingerbread

Method

- 01** Preheat the oven to 180°C/Gas 6. Wash the rhubarb, trim the ends and cut into 8 – 10cm lengths. Place in a shallow dish, sprinkle with the sugar and orange zest and pour over the orange juice.
- 02** Cover with foil and roast for 15 minutes. Remove the foil and spoon over the juices. Return to the oven for a further 5 minutes until tender but not too soft.
- 03** Divide the yoghurt into four bowls and top with the cooked rhubarb and juices.
- 04** To serve, crumble over the gingerbread.