

Rhubarb and Strawberry Compote

Rhubarb and strawberries are a wonderful combination and now that strawberries have a longer season we can enjoy them together.

Serves 4

450g (1lb) red rhubarb, e.g. Timperely early
450ml (16fl oz/2 cups approx.) Stock Syrup (see below)

Cut the rhubarb into 2.5cm (1 inch) pieces. Put the cold syrup into a stainless steel saucepan, add the rhubarb, cover, bring to the boil and simmer for just 1 minute, (no longer or it will dissolve into a mush). Turn off the heat and leave the rhubarb in the covered saucepan until just cold.

Stock Syrup

Stock syrup is the basis of homemade lemonade, fruit salad and all our compotes. We sometimes flavour it with sweet geranium, elderflower, mint or verbena leaves.

350g (12oz/1 1/2 cups) sugar
600ml (1 pint/2 1/2 cups) water

To make the stock syrup: Dissolve the sugar in the water* and bring to the boil. Boil for 2 minutes then allow it to cool. Store in the fridge until needed.

*Add the flavourings at this point if using.

Compote of Rhubarb with Sweet Geranium

Add 4-6 large sweet geranium leaves to the sugar and water before it comes to the boil, then proceed as in master recipe.

Compote of Rhubarb with Sweet Cicely

Reduce the sugar in the syrup by 110g (4oz/1/2 cup), add 4-6 leaves of sweet cicely and proceed as in master recipe.

Rhubarb and Strawberry Compote

225-450g (8oz - 1lb) fresh strawberries, eg. Cambridge favourite, Elsanta or Rapella

Make the rhubarb compote as above

Hull the strawberries, slice lengthways and add to the cool rhubarb compote. Chill and serve with a little pouring cream and a light biscuit.