



## RHUBARB AND GINGER ETON MESS

### INGREDIENTS:

- 550g (11/4)lb Rhubarb
- 85g (3oz) golden caster sugar
- 2 pieces stem ginger in syrup, drained and finely chopped
- 450ml (3/4 pint) whipping cream
- 3 tbsp sifted icing sugar
- 225g (8oz) meringues, broken up into bite size pieces.

### METHOD:

1. Preheat the oven to 200°C/400°F/Gas .
2. Trim the rhubarb and cut into 2.5cm (1in) pieces. Tip into a shallow baking dish and sprinkle over the sugar. Cover with foil and roast for 15 minutes. Allow to cool.
3. Remove the foil from the rhubarb and check that all of the sugar has dissolved. Give it all a good shake, sprinkle over the stem ginger and roast for another 5 minutes until the rhubarb is tender but not mushy, and the juices are syrupy.
4. Whip the cream and icing sugar in a bowl until cream into the bottom of a serving bowl.
5. Scatter over some of the meringues and then spoon the roasted rhubarb and ginger on top.
6. Repeat these layers until the bowl is full, finishing with a layer of cream.
7. Serve immediately.