

Swedish Rhubarb Crumble



Summary

Serves: six people

Preparation: 10 minutes

Cooking: 25 minutes

Ingredients

Filling:

1 1/4 lb rhubarb, cleaned and cut into 1 cm (1/2") long pieces

2 cups caster (superfine) sugar

2 tbsp cornflour (corn starch)

1 thumb sized piece of ginger, peel and finely chopped

1 orange, zest only

Butter or margarine for greasing dish

Crumble:

3/4 cup plain (all-purpose) flour

3/4 cup porridge (rolled) oats

1 tbsp caster (superfine) sugar

1/3 cup cold butter, cubed

2 tbsp almond flakes (silvered almonds)

Method

1. Preheat the oven to 450°F
2. Grease a 8" diameter dish which is about 1 inch deep.
3. Put all the ingredients for the filling in a large bowl and mix thoroughly then tip into the pie dish.
4. Mix the flour, oats and sugar in a large bowl.
5. Rub in the butter using your finger tips until it forms crumbs and starts to stick together.
6. Crumble the mixture loosely over the filling with your fingers, so that it leaves slight gaps and you can still see the rhubarb mixture underneath. (You might not need it all.)
7. Scatter a few flaked almonds on top and then bake for 20 to 25 minutes until golden brown.
8. Traditionally rabarberpaj is served with vaniljsås (vanilla sauce) but it also goes well with vanilla ice cream, whipped or clotted cream or crème fraîche.