



Peterborough
Environment City Trust



Peterborough Community Services
Health and Social Care

Rhubarb & Strawberry compote

Serves 4

Ingredients

650g Rhubarb
60g caster sugar
100ml fresh orange juice
250g strawberries
200ml crème fraiche

Method

1. Trim and rinse the rhubarb, cut it into 2.5 cm lengths and put into a large saucepan with the sugar and the orange juice. Cover the pan, bring to a boil then reduce heat and simmer gently uncovered for 5 minutes stirring occasionally.
2. While the rhubarb is cooking, hull and rinse the strawberries, and cut in half. Add the strawberries to the rhubarb and simmer for 4 minutes, or until slightly softened but still remain there shape and still have some bite.
3. Transfer the compote to a serving dish and serve warm with natural yoghurt and or muesli.

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