

INGREDIENTS

- 1 cup chambord (raspberry liqueur)
- 1 cup dry red wine
- 1/4 cup light brown sugar
- 2 cloves
- 1 star anise pod
- 1 cinnamon stick (halved)
- One 5cm strip of lemon zest
- 1/2 vanilla bean
- 800g rhubarb (stalks peeled and sliced 1/2 inch thick)
- Vanilla ice cream

INSTRUCTIONS

1. In a saucepan bring the chambord and red wine to a boil over high heat
2. Add in the brown sugar, cloves, star anise, cinnamon stick, lemon zest and vanilla bean
3. Stir until the sugar is dissolved
4. Reduce the heat and remove the cloves, cinnamon stick, vanilla bean and star anise
5. Stir in the rhubarb and return to a simmer (until rhubarb is soft)
6. Remove from the heat and let stand for 10 minutes
7. Transfer to a bowl; refrigerate until chilled

TO SERVE

1. Spoon the mixture into a glass
2. Top with a scoop of ice cream
3. Drizzle with liqueur
4. Garnish with mint



Spicy Rhubarb with Vanilla Ice Cream



4 -servings



25 mins

The perfect dish for using seasonal rhubarb to create a dessert which will delight taste buds with every mouthful. Enjoy!