**RHUBARB CRUMBLE AND VANILLA CASHEW CREAM, WASHED DOWN WITH A RHUBARB SPRITZER**

INGREDIENTS

*For the cashew cream…*

* 150g unsalted cashews, soaked in water overnight and drained
* 120ml water
* 2 tbsp maple syrup
* 2 vanilla pods
* Pinch of sea salt

*For the poached rhubarb…*

* 2 sticks of rhubarb
* 250g caster sugar
* 250ml water
* Zest of 1 orange
* ½ tsp ground ginger
* Remainder of the used vanilla pods

*For the crumble…*

* 2 tbsp rolled oats
* ½ tbsp coconut oil
* 2 tbsp pecan nuts, roughly chopped
* 2 tbsp brown sugar

*For the rhubarb and elderflower spritzer…*

* 30ml elderflower cordial
* Rhubarb syrup from the poached rhubarb
* A few sprigs of fresh mint
* Zest of 1 lime
* 500ml sparkling water
* Dash of grenadine

METHOD

1. Mix the caster sugar with 250ml of water in a saucepan and bring to the boil. Turn down the heat and let it simmer for 5 minutes to ensure the sugar has dissolved.
2. Meanwhile, make the cashew cream. Blitz the cashews with water, maple syrup and the seeds from the vanilla pods until they are a creamy consistency. Add a pinch of sea salt and more maple syrup to taste.
3. Add the used vanilla pods, ground ginger and the zest of 1 orange to the sugar syrup.
4. Cut the rhubarb into 5cm batons. Add the batons to the sugar syrup, allowing them to poach for 5 minutes, then remove the pan from the heat, so the rhubarb retains its shape. Leave the rhubarb batons in the syrup as it cools.
5. Add coconut oil to a frying pan and melt, then add the remaining crumble ingredients. Keep on a medium/low heat until the sugar starts to caramelise, stirring occasionally and being careful not to let it burn!
6. Use a slotted spoon to remove the rhubarb batons from the syrup.
7. Add all of the spritzer ingredients to a jug (all the rhubarb syrup may not be needed, so add a little at first, taste and adjust accordingly).
8. Serve the spritzer alongside your poached rhubarb, crumble and a dollop of vanilla cashew cream.