

Rhubarb Crumble with Vanilla Cashew Cream

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Vegan
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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 crumble...

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

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 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



PUNK CHEF
ON THE ROAD

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 caramelize, 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.**

