



Heirloom recipes: Marina's rhubarb crumble

Serves 8

Preparation time: 15 minutes

Cooking time: 40 minutes (you need 30 minutes for the hot caramel to cool)

Ingredients

Filling

1kg of fresh rhubarb (washed and chopped)

1 and 1/4 cups of sugar

1/4 cup flour

1 tsp vanilla essence or seeds from a vanilla pod

Juice of 1/2 lime and 1/2 lemon and a bit of zest (if you like)

Crumble topping

1 cup flour

1/2 tsp salt

1 cup brown sugar

1/2 cup butter

Method

1. Preheat the oven to 190°C.

2. Chop up your rhubarb.

3. In a big bowl mix chopped rhubarb, white sugar, flour, vanilla and lime and lemon juice/zest.

4. Grease a dish with butter and pour in the rhubarb mix.

5. Mix flour, salt and sugar for the crumble topping in a new bowl and rub in chopped butter (or [MagiMix](#) it).

6. Spread the topping over the rhubarb mix.

7. Cook for 35-45 minutes until the filling is bubbly and the topping is browned.

Let it cool and serve with pouring cream or marscapone. Add some cardamom for an alternative flavour experience.

Check out the other recipes in our [Heirloom recipe collection](#).