



Stewed rhubarb

Makes 3 cups

Ingredients

- 850g (6 large stalks) rhubarb, trimmed
- 1/4 cup white sugar
- 1 teaspoon vanilla bean paste

Method

1. Wash rhubarb stalks well and slice into 1.5cm-thick pieces. Place, with water clinging, in a heatproof, microwave-safe bowl. Add sugar and stir to coat.
2. Cover and microwave on high (100%) for 5 minutes. Carefully remove cover and stir. Cover and microwave on HIGH (100%) for a further 3 to 5 minutes or until rhubarb is soft and pulpy. Stir in vanilla paste.

Notes & tips

- To store, allow stewed rhubarb to cool completely. Spoon into an airtight container. Refrigerate for up to 10 days.