



JERNEJ KITCHEN

RHUBARB COMPOTE (QUICK AND EASY)

Rhubarb compote is a simple treat made in just 15 minutes. Tasty compote recipe that's not too sweet and can be served for breakfast or dessert.

SERVES	2	PEOPLE
PREPARATION:	10	MINUTES
COOK:	5	MINUTES
TOTAL TIME:	15	MINUTES

RHUBARB COMPOTE

320 g fresh rhubarb (11.3 oz) or approx. 5 large stalks

360 ml water (1 1/2 cup)

2 tbsp freshly squeezed lemon juice

140 g sugar (3/4 cup)

1 tbsp honey (optional)

1/2 vanilla pod

1 tsp bio lemon zest

1 Chamomile tea bag

TOOLS AND EQUIPEMENT

kitchen knife

saucepan with a lid

peeler (optional)

RHUBARB

First clean and prepare your rhubarb. Remove all the leaves because they are inedible. If you are using the green, unforced rhubarb, then peel it. If you are using pinky rhubarb, so the forced one, there's no need to peel it. Roughly chop the rhubarb on 2 - 3 cm (1-inch) slices.

PREPARATION

Add water, freshly squeezed lemon juice, sugar, honey (optional), vanilla pod, lemon zest and chamomile tea bag to a saucepan. Place over medium-high heat and bring to a boil.

COMPOTE

Once the mixture is boiling, reduce the heat, remove the tea bag and add rhubarb to the saucepan. Cover with a lid, cook for about a minute over low heat, then turn off the heat and let stand for 8 - 10 minutes.

TIP

If you are using the unforced, green rhubarb, you will need to cook it for about 2 - 3 minutes instead of one minute.

SERVE

Divide your compote between two bowls. Serve immediately, at room temperature or cold. Place in the fridge overnight and serve the compote cold. That's especially great for hot spring and summer days because it's light and refreshing.