

March Notes from the Coaching Inns' Kitchens

Rhubarb and ginger crumb pudding

The beautiful pale pink forced rhubarb is in season from the end of January or to the end of March. This is a lovely pudding to enjoy the delicate flavour that goes so well with ginger.

200g soft breadcrumbs (or 8 slices bread suitable for crumbing)

55g butter

500g rhubarb

85g light brown soft sugar

1 tsp ground ginger

60g crystallized ginger in syrup, 2 tbsp ginger syrup from the jar

2 oranges

1 lemon

To serve

Custard or cream

45 minutes before you want to eat

Melt the butter and add the ginger to it, toss the crumbs in it, stirring and shaking so that they absorb it evenly, cover a dish with a layer of them.

Trim the rhubarb and cut it into 3-4 cm pieces. Coarsely grate the crystallized ginger into a bowl, mix together with the sugar and orange zest and toss the rhubarb through it.

Put a layer of rhubarb on top of the crumbs, follow with more crumbs and then continue with layers until the dish is full, finish with the crumbs.

Put the ginger syrup, orange and lemon juice and 2 tbsp water. Pour this over the pudding. Bake at 200/400/gas6 for 20-30 minutes until the rhubarb feels tender and the pudding has become golden and crisp, this will probably take 10 minutes.

Serve with rhubarb's greatest companion, custard or good thick double cream.

Rosie Sykes

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