

# RHUBARB AND RASPBERRY TRIFLE



*A GREAT SUMMER TREAT AND USING FRUIT SUGAR THE FRUIT FLAVOURS REALLY STAND PROUD.*



**CANNON**  
THE ART OF COOKING

## INGREDIENTS

1 orange zest  
500g rhubarb  
150g fruit sugar  
500g fresh raspberries  
25g fruit sugar  
1 lime juice  
400mls double cream  
Seeds from 1 vanilla pod  
60g fruit sugar

## METHOD

Preheat oven to 180°C.

Cut the rhubarb into 5cm pieces and place onto a baking tray.

Sprinkle with the fruit sugar and orange zest, cover with tin foil and place into the oven for 10-15 minutes until rhubarb is soft but not mushy.

Allow to cool and then chill in the refrigerator.

Blend  $\frac{1}{4}$  of the chilled rhubarb along with any juices from the tray and pour this back over the remaining rhubarb to coat it.

Blend  $\frac{1}{4}$  of the raspberries with the fruit sugar and lime juice and pour this over the remaining raspberries to coat them. Whisk the double cream with the vanilla seeds and sugar until the mixture is thick and has soft peaks. Serve in a glass bowl or dish and layer the rhubarb, cream and raspberries alternately all the way to the top. Refrigerate before serving.