



## Rhubarb & Aniseed Crumble with Mascarpone

### Ingredients

- 2 Stalks Rhubarb, green stem & leaves removed
- 4 Red Delicious Apples
- 35g butter
- 100g Caster Sugar
- 1 lemon juiced
- 1 teaspoon five spice
- 1 teaspoon cinnamon
- 1 vanilla pod
- 60ml apple juice

### Crumble

- 60g sugar
- 70g butter
- 15g cornflour
- 40g almonds ground
- 20g desiccated coconut
- 60g flour
- 5g star anise ground

Method: Peel and dice apple into small pieces. In a large frying pan sauté apple until it begins to brown then add sugar, vanilla and spices, continue to cook for 2 minutes further then add rhubarb and apple juice. Cook all ingredients in frying pan until fruit is softened then remove from heat and place in small ovenproof dishes ready to bake. To make crumble beat butter and sugar until pale then stir in remaining ingredients until smooth, crumble small pieces on top of the rhubarb then place in oven at 160° for 10 minute until golden brown then serve with vanilla ice cream.