

Rhubarb Ginger Crunch from Mary Prior, Rhubarbaria, (Prospect Books, 2008)

Ingredients

300g/10oz ginger nut biscuits, crushed

100g/4oz butter, melted

350g/12oz rhubarb, prepared

100g/4oz caster sugar

1 tablespoon water

2 eggs, separated

200g/8oz cream cheese

2tablespoons ginger jam

12g/ 1/2oz gelatine dissolved in 1tablespoon hot water, cooled

150ml/5fl.oz double cream

1 piece preserved stem ginger, sliced

Method

Mix the biscuits and the butter. Press half of this mixture firmly in to the base of a greased 10cm/8inch loose-bottomed tin. Chill.

Gently heat the rhubarb, sugar and water until boiling. Simmer until syrupy. Puree. Cool. Beat the egg yolks, cream cheese and ginger jam until smooth then add the rhubarb and the softened gelatine. Whip the double cream to a soft peak and fold into your mixture. Whisk the egg whites until stiff and fold these in. Pour all of this onto the crumb base. Chill until set.

Once chilled, sprinkle with the remaining crumbs, pressing them on lightly so as not to damage the filling. Remove the cake carefully from the tin. Decorate with the stem ginger and serve.

