



## Grandma Marthi's Rhubarb Compote

This rhubarb compote is inspired by a recipe from Franz's paternal grandmother, Grandma Marthi. Rhubarb doesn't take long to break down, only about 10 minutes total cooking, so this rhubarb compote makes a quick and easy dessert or condiment.

**Makes about 500g**



### INGREDIENTS

- 1 bunch rhubarb (about 650g/1½lb trimmed of leaves)
- ½ cup water (125ml)
- ¼ teaspoon salt flakes, or to taste
- ¾ teaspoon ground cinnamon
- ¾ teaspoon ground ginger
- ½ cup castor sugar, or to taste (110g/4oz)

### METHOD

1. Rinse rhubarb then trim off the dry ends and any remaining greens.
2. Use a paring knife to lightly string it, remember the colour is in the skin; I usually just run the knife along the 2 back ridges of the stalk.
3. Cut into slices about 2.5cm (1") thick and place in a large frying pan.
4. Add water and salt and place over high heat until bubbles just start to appear.
5. Reduce heat to low, cover and simmer for about 5 minutes, until it just starts to break down when stirred.
6. Stir in cinnamon, ginger and about ¾ of the sugar, increase heat to high and cook, uncovered, for 2–3 minutes until it becomes quite thick.
7. Reduce heat to low–medium, taste and add remaining sugar if you prefer it sweeter or a touch more salt if you like.
8. Continue cooking for another minute or so, stirring constantly until most of the rhubarb has broken down – it's up to you how chunky you like your rhubarb compote, but it should still have some texture.
9. Set aside to cool.
10. Rhubarb compote will keep for at least a month, covered in the fridge.