

Ginger and Lemon Rhubarb Crumble

This classic dessert features tender, tart rhubarb with a crispy, crunchy topping that sticks to the ribs. Infused with the warm spices of ginger and the bright tang of lemon, this crumble is the perfect balance of sweet and tart. Serve with a generous scoop of creamy custard, velvety ice cream, or a dollop of freshly whipped cream.

Ingredients

1 kg rhubarb, chopped	¼ tsp salt
225g sugar	250g flour
25g flour	250g oats
2 tsp cinnamon	250g brown sugar
2 tsp ginger, grated	125g butter, unsalted, chilled and cut into small pieces
2 tsp lemon zest, grated	
Juice of 1 lemon	

Instructions

Preheat oven to 190°C (375°F). In a mixing bowl, toss together the rhubarb, sugar, flour, cinnamon, ginger, lemon zest, lemon juice, and salt until well combined. Transfer mixture to a 200mm square or equivalent volume baking dish, approximately 50mm deep.

In a food processor, pulse together the flour, oats, and brown sugar. Add the chilled butter and pulse until mixture resembles coarse crumbs. Sprinkle crumble mixture evenly over the rhubarb mixture. Place the dish on a baking sheet and bake in preheated oven for 35-40 minutes or until top is golden brown and rhubarb is tender.

Remove from oven and let cool for a few minutes before serving. Serve with a generous scoop of creamy custard, velvety ice cream, or a dollop of freshly whipped cream.

Bon appétit! Enjoy this delicious twist on a classic dessert, inspired by the flavours of New Zealand, Julia Child, and ChatGPT!