

# Rhubarb & Orange Meringue



*Devised by Jackie Woodmansee of Hockley.*

300g rhubarb  
200ml water  
Grated rind & juice of 1 large orange 50g caster sugar  
2 x 5ml spoons cornflour  
2 eggs (separated)  
100g caster sugar

Wash and chop the rhubarb, and put in a saucepan with grated orange rind and water. Heat gently until rhubarb is cooked and breaks up. Stir in the 50g of sugar, and remove from heat. Mix together the egg yolks, orange juice and cornflour into a smooth paste. Stir this mixture into the saucepan, put it back on the heat, and bring slowly to the boil, stirring all the time. Simmer for 2 minutes until it thickens. Check for sweetness. To make the meringue, beat egg whites up to a soft peak, then whisk in the 100g of sugar. To bake, you can either divide the rhubarb into 4 portions and place in ramekin dishes, or use one large dish or put into a pre-cooked shortcrust pastry flan case. Top with the meringue mixture, smooth over and cook for approximately. 15 mins at gas mark 4, 350°F, or 180°C.