

WHAT'S IN SEASON
Rhubarb

GREAT FOR THE
**DIGESTIVE
SYSTEM**

Full of juicy
GOODNESS

Olive

Rhubarb and Custard Cupcake

Ingredients - serves 6

100g self raising flour
½ tsp baking powder
85g butter
125g caster sugar
1 tsp vanilla essence
2 eggs
85ml sour cream
Muffin pan lined with 6 muffin cases

Rhubarb Compote

300g rhubarb cut into 2.5cm pieces
½ tbsp orange juice
3 tbsp caster sugar

Custard

250ml milk
3 tbsp double cream
1 tsp vanilla essence
2 egg yolks
1 tbsp caster sugar
2 tsp cornflour

Buttercream

100g butter
½ tsp vanilla essence
225g icing sugar

Method

Preheat the oven to 180C (350F) Gas mark 4.

Begin with the rhubarb compote. Place the rhubarb into a roasting tray and sprinkle with the orange juice and 2 tablespoons of the sugar. Toss together. Cover with foil and bake in the preheated oven for 20-30 minutes until the rhubarb is soft but still holds its shape. Drain over a bowl to save the juice.

Reserve 2 tablespoons of the juice and set the rhubarb aside to cool. Once cooled reserve 6 pieces of the rhubarb for decoration then mash the rest with the remaining tablespoon of sugar. Set aside.

To make the custard, place the milk, cream and vanilla in a sauce pan and bring to a simmer over a low heat.

In a bowl, blend the egg yolks, sugar and cornflour. Slowly pour the milk onto the eggs and whisk. Pour back into the sauce pan. Heat gently, stirring, until thickened. Do not boil or the custard will split. Pour the custard into a bowl, cover with cling film and allow to cool.

For the cup cakes, sift the flour and baking powder into a bowl, set aside.

Beat the butter and sugar together until light and fluffy. Add the vanilla and the eggs, one at a time, beating until incorporated. Slowly add the sifted dry ingredients and slowly mix until incorporated. Mix in the sour cream being careful not to over mix

Divide the mixture out between 6 muffin cases, filling to almost two thirds. Bake in the preheated oven for 20-25 minutes until well risen and a skewer inserted into the cake comes out clean. Transfer to a wire rack to cool. Use a sharp knife to remove a small section from the centre of each cupcake. Add some custard followed by some compote, reserve one tablespoon of custard.

To make the buttercream, beat the butter until soft and fluffy. Add the vanilla, mix then sift in half of the icing sugar. Once incorporated then combine the rest of the sugar followed by the reserved rhubarb juice and custard beating until light and fluffy. Spoon the buttercream into a piping bag and pipe a swirl onto each cupcake and top with a piece of rhubarb.