



RHUBARB STREUSLE

serves 8+

When the rhubarb emerges you can be sure the winter is coming to an end.

Ingredients	<i>base</i>	80g (3oz) ground almonds 80g (3oz) plain flour 2 tbs brown sugar 125g (4½oz) butter 1 egg
	<i>filling</i>	1kg (2lb) trimmed rhubarb, chopped sugar
	<i>topping</i>	100g (3½oz) brown sugar 75g (3oz) plain flour 80g (3oz) cold butter 40g (1½oz) flaked almonds

Method

To make the base put the ground almonds, flour, brown sugar and butter in the bowl of the food processor. Blend until the mixture resembles breadcrumbs. Add the egg and mix to a soft dough.

Press the dough into a greased 26cm (10") spring form tin . Bake in a fairly hot oven for 12-15 minutes at 180°C (350°F, gas 4). In an Aga or Nobel bake on the lower shelf of the ROASTING OVEN.

Place the rhubarb in a single layer baking dish, sprinkle a few tablespoons of water and with sugar to taste. Bake in the oven alongside the cake base, until the rhubarb is tender, about 15 minutes, although this does depend on the rhubarb itself.

For the topping put the sugar, flour and butter in the processor and blend. Add the flaked almonds and pulse briefly to cut up the nuts slightly.

To assemble the cake spoon the rhubarb, using a slotted spoon over the cooked base. Scatter over the topping and firm with your hands.

Bake again at the same temperature for about 30 minutes , until golden. Cool slightly before cutting into wedges. Serve with clotted cream.