

Rhubarb and Champagne Jelly, Rose Cream and Angel Hair

Rhubarb Jelly Ingredients:

250g	Rhubarb
250g	Sugar
250ml	Water
½	Lemon Juice
100ml	Champagne or Prosecco
3 Leaves	Gelatine
250ml	Double Cream
25g	Icing Sugar
5ml	Rose Water

Freeze Dried Raspberry Powder
Rose Angel Hair
Freeze Dried Raspberry Pieces
Fresh Raspberries
Edible Flowers
Micro Celery

Method:

1. Wash and Cut the rhubarb into 1/2 inch pieces.
2. Boil the sugar and water, once boiling remove from the heat and pour over the rhubarb in a shallow oven proof tray.
3. Cover with cling film and place in the oven at 160c for 15 minutes or until soft but still holding its shape. Leave in the juice overnight.
4. Carefully lift the rhubarb from the juice and place on a flat tray.
5. Pass the juice and scale off 200ml rhubarb juice and add 100ml prosecco.
6. Soak the gelatine in cold water until soft.
7. Dissolve over a low heat in a little water until melted.
8. Add to the rhubarb and prosecco mix.
9. Pass through a fine chinois.
10. Set in a little jelly mould with some of the poached rhubarb. Individual serving size. Set overnight