



Rhubarb dessert



Recipe by Andreas Caminada



Preparation
Cooking
time
Portions 4

Rhubarb and butter ice cream

250 g rhubarb, chopped into chunks
90 g sugar
50 ml Champagne
2 egg yolks
60 g butter

Rhubarb juice

4 stalks of rhubarb
Some Champagne or sweet wine, as desired
Some runny mixed flower honey, as desired

Rhubarb compote

1 stalk of rhubarb, diced
1 vanilla pod, seeds scraped out and set aside
1 lemon, juice of ½ lemon
50 g sugar
1½ tbs rhubarb juice or water





Steamed rhubarb

1 stalk of red rhubarb, chopped into about 2 cm chunks
1 stalk of green rhubarb, chopped into about 2 cm chunks
1 tbsp runny mixed flower
honey

Rhubarb rolls

1 stalk of rhubarb

Quark schmarren (fluffy shredded pancakes)

150 g low-fat quark
125 g sugar
50 ml cream
2 egg yolks
1 lemon, all the juice
1 tbsp white flour
2 egg whites
Icing sugar, for dusting

For serving

Some olive oil
Some edible flowers and herbs, as desired

