

Ginger Cream Meringue with Spiced Rhubarb Compote



Serves: 4

Profitability:

Steps:

For the ginger cream, place the whipped cream, lemon juice, icing sugar and ground ginger into a bowl and mix together. Cover and refrigerate

For the rhubarb and ginger compote, place the sugar, orange zest and juice, rhubarb, ginger, cinnamon and star anise into a saucepan. Cook for five minutes or until the rhubarb is soft

Add the strawberry halves and cook for one more minute

Allow to cool and remove the whole star anise

To serve, place a meringue nest onto a serving plate and top with a spoonful of ginger cream. Spoon the compote over the meringue, decorate with strawberry halves and drizzle with melted white chocolate

Ingredients:

GINGER CREAM

200ml/7fl oz double cream, whipped

Squeeze of lemon juice

1 tbsp icing sugar

1 tsp ground ginger

RHUBARB & GINGER COMPOTE

85g/3oz caster sugar

2 oranges, zest and juice

1 tsp ground cinnamon

2 whole star anise

85g/3oz rhubarb, chopped

50g/2oz strawberries, halved

TO SERVE

4 ready-made meringue nests

4 strawberries, halved

30g/1oz white chocolate, melted