



Garden Salad with Rhubarb dressing

Ingredients; **Dressing**

1 cus washed and cut rhubarb

2 Tbl sugar

1 Tbl white wine vinegar

1/3 cup olive oil (Plus 2 Tbl water if the sauce is thick)

1 tsp balsamic vinegar

Salt and pepper

~**Salad**

10 Broad beans, podded and blanched for 2 mins. Skins removed.

½ Pomegranate arils

Mixed Lettuce, washed and spun

1 cup Fennel Fronds, washed and spun and chopped a little.

½ cup Carrot, *grated*

Method

1. Wash all the salad vegetables and dry in the salad spinner if necessary
2. Cook the rhubarb in a moderate oven for 12-15 mins until soft.
3. In the food processor blend the rhubarb with the dressing ingredients and taste for seasoning.
4. Mix the lettuce with fennel fronds, grated carrot, pomegranate arils and broad-beans. Dress with the rhubarb dressing.

Talking points;

tsp vs Tbl

Is rhubarb sweet?

What is the best sized bowl or pot for the job?