

Lime Syllabub with peach & rhubarb puree

Ingredients

- **2** stalks of rhubarb, washed and cut into 4cm lengths
 - **1 tin** of peaches (or 4 frozen peach or apricot)
 - **500 ml** (2 cups) thickened cream
 - **80ml** water (plus ½ cup)
 - **80 g** sugar
 - **3 yellow** limes, juiced
 - **2 cups** mixed seasonal fruit, such as peach, mango or berries
 - **Mint**, pick 15 leaves and slice finely
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METHOD

1. Juice the limes. Strain the juice through a sieve, add water and sugar and bring to the boil in a small pot. Turn off and let cool. Refrigerate half of the syrup in a large container until chilled.
2. Place rhubarb pieces in the pot with ½ cup water and cook for 5 minutes. Stir for another minute and then turn off when rhubarb is tender.
3. Puree the rhubarb and peaches in a blender until smooth.
4. Lightly whip the cold thickened cream on speed 8 until soft peaks form. Transfer to a large bowl and gently fold in the rhubarb and peach puree with the chilled lime syrup.
5. Pour the syllabub into a large shallow dish or ramekins. Refrigerate for 20 minutes.
6. Meanwhile, wash and prepare seasonal fruits. Cut into small slices or pieces. Add the cut fruit into the lime syrup that hasn't been put in the fridge
7. Decorate the top of the syllabub with mint and cut fruits.