

Recipes for Deborah

Rhubarb Bellini ~ serves 6

Ingredients:

3/4 lb rhubarb, trimmed and finely sliced

1/4 cup sugar

a bottle of sparkling wine

In a small sauce pan, throw in rhubarb, sugar and a splash of water. Cover with a lid and bring it to a boil. Reduce heat and let it simmer for a few minute. Take away the lid and stir the mix, cook until you have a nice, thick rhubarb compote. Buzz up this compote in a blender until it is super smooth. Let it cool, give it a stir and then pour it into 6 glasses. While you are stirring, pour in sparkling wine. Garnish with a thin long piece of rhubarb if you like.