

RHUBARB/STRAWBERRY COMPOTE W. CRÈME FRAÎCHE
12 SERVINGS



Ingredients:

1 lb rhubarb stalks

1 lb strawberries

½ cup + sugar

2 gelatine sheets

1 cup red wine

½ cup Port

2 sticks cinnamon

Juice of 2 lemons

2 cups crème fraiche

Mint leaves

Preparation:

Wash the rhubarb stalks, peel them, cut into 1" pieces and macerate them in some of the sugar for about 30 minutes. Hull the strawberries, cut them in half lengthwise and add them to the macerating rhubarb.

Rip the gelatine sheets into small pieces and soak them in a little cold water.

In a small saucepan, bring the wine, port, lemon juice, sugar and cinnamon sticks to a boil and reduce to about half of its volume. Add the macerated berries plus juice and boil the mix briefly.

Take off the heat and add the gelatine (without the soaking water), stir briefly to dissolve it.

Place the saucepan in the ice chest until serving.

Ladle a little compote in a bowl, top it with a generous dollop of crème fraiche and garnish with a mint leaf or two.