

Scandinavian Rhubarb Pudding

Source: Nika Standen Hazelton, Epicurious

Serves: 4-6

Ingredients:

- 1 1/2 pounds rhubarb
- 1 1/2 cups water
- 1/2 cup sugar
- 1/2 teaspoon vanilla
- 3 tablespoons cornstarch
- 1 cup heavy cream
- 1/4 cup sugar
- 1 teaspoon vanilla

Preparation:

1. Trim rhubarb and cut into 1/2" slices. Combine with water and sugar and simmer until soft. Stir in vanilla.
2. Blend cornstarch with a little cold water to make a smooth, stiff paste. Stir into rhubarb and cook for 5 minutes, or until thickened and clear. Stir constantly.
3. Pour rhubarb into glass serving dish and chill. At serving time, whip cream. When frothy, add sugar and vanilla and whip until stiff.
4. Pipe through pastry tube in decorative swirls on pudding, or cover top of pudding with spoonfuls of whipped cream.