

# Roasted rhubarb with passionfruit mascarpone



## Roasted rhubarb with passionfruit mascarpone

**Preparation:** about 15 minutes

**Cooking:** about 25 minutes

**Serves:** 6

2 bunches rhubarb (about 500g trimmed rhubarb stems)

¼ cup caster sugar

2 tbs orange juice

### Passionfruit Mascarpone

200g mascarpone

2 tbs icing sugar

2 passionfruit, pulp removed

1. Preheat oven to 180°C/160°C fan-forced. Trim and discard leaves from rhubarb. Wash stems, pat dry and cut into 10cm lengths. Place rhubarb and sugar in a bowl. Toss to combine. Stir through orange juice.
2. Line a baking tray with non-stick baking paper. Arrange rhubarb in a single layer on tray. Drizzle remaining juice in bowl over rhubarb. Roast, without turning, for 20–25 minutes until very tender. Set aside to cool slightly.
3. To make passionfruit mascarpone, using electric beaters, beat mascarpone and icing sugar in a small bowl until light and fluffy. Stir through passionfruit pulp. Serve rhubarb with passionfruit mascarpone.



### Rhubarb

- A good source of dietary fibre which helps keep the intestine healthy.
- Provides potassium which takes part in many biochemical reactions in the body. Provides some vitamin C, an anti-infection vitamin.