

# PASTORALE'S HOMEMADE RHUBARB

*Our search for the best ingredients often starts in our own vegetable garden. It is the basis of many of our creations, a place that makes it possible to create some magic on the plate. That love for the garden and fresh ingredients has always been there. Home-grown herbs, fresh seasonal vegetables and earthy flavours are an integral part of Pastorale's philosophy.*

*The circumstances have allowed us to take that philosophy to the next level. So, we expanded our vegetable garden with new herbs and fresh rhubarb as a result. And with those fresh herbs and rhubarb, the Pastorale team has prepared a delicious dessert for you. They are happy to share the recipe with you.*

## Ingredients

- 1 000 g fresh rhubarb
- 150 g vanilla sugar
- 20 leaves of rosemary



## Preparation

- Preheat the oven to 120°C with 100% steam.
- Wash the rhubarb and cut it into 1 x 1 cm cubes.
- Place 2 leaves of rosemary in each jar.
- Fill the jars with the rhubarb pieces and add the sugar on top.
- Seal the jars and place them in the oven for 25 min.
- Place the jars upside down in the fridge and leave to cool for 24 hours.