



## INGREDIENTS

**1kg rhubarb stalks,  
sliced into small chunks**

**50g fresh ginger, peeled  
and finely chopped**

**approximately 100g caster  
sugar, depending on the  
sweetness of the rhubarb**

**100ml fresh orange juice**

**For the streusel topping**

**300g plain white flour**

**200g butter**

**100g caster sugar**

**80g ground almonds**

**80g chopped almonds**

**160g chopped hazelnuts**

## METHOD

1. Preheat the oven to 200°C (gas mark 6). Place the rhubarb and ginger in a heavy-based saucepan together with the sugar and orange juice. Simmer over a low heat for 10 - 15 minutes, until the rhubarb is tender.
2. At this stage check whether you need to add more sugar, bearing in mind that the crumble topping is quite sweet. Tip into an ovenproof dish and allow to cool while you make the topping.
3. Put the flour, butter and caster sugar into a large mixing bowl. Rub the butter into the flour and sugar until the mixture resembles fine breadcrumbs. Stir in the ground and chopped almonds and the chopped hazelnuts. Mix well.
4. Spoon the streusel topping onto the rhubarb, spreading it evenly. Place in the preheated oven for approximately 20 minutes, until the top is golden. Serve with pouring cream or crème fraîche.



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