



Lottie Brook

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POACHED RHUBARB AND RICOTTA TOAST

INGREDIENTS

- 100g** ricotta
- 2 or 4 pieces** toasted sourdough
- 200g** rhubarb
- 50g** brown sugar
- 100ml** water
- 3 sprigs** fresh rosemary or thyme, or 2 bay leaves
- 2** broad strips of blood orange zest
- Pinch** of black pepper
- Westlands** Shoot Mix
- Westlands** Herby Mix

METHOD

1. Preheat the oven to 170C/160C fan/gas mark 3
2. Cut the rhubarb into 4cm lengths and put into a large ovenproof dish and spread out evenly.
3. Put the sugar, water, juice of the blood orange, rosemary and strips of zest into a saucepan and bring to the boil, stirring to help the sugar dissolve.
4. Simmer for 2 minutes, then pour over the rhubarb and cover the dish tightly with foil. Bake for 15 minutes until tender.
5. Toast your sourdough then drizzle on olive oil.
6. Crumble the ricotta over the toast and sprinkle with a little sea salt and black pepper.
7. Spoon your rhubarb onto toast and finish with a drizzle of olive oil, poaching liquid and black pepper. Arrange your Shoot Mix and Herby Mix as you please.

PREP TIME | 15 minutes

COOK TIME | 20 minutes

READY IN | 35 minutes