

# Rose Rhubarb Fools

RECIPE BY ANNELIES ZIJDERVELD

MAKES 6

## INGREDIENTS

### RHUBARB ROSE COMPOTE

- 2 large stalks rhubarb
- 3/4 cup coconut sugar
- 2 teaspoons rosewater
- 1 teaspoon lemon juice
- 1/2 teaspoon ground pink peppercorn

### WHIPPED CREME FRAICHE

- 1 cup heavy cream
- 1 TBSP plus 1 teaspoon coconut sugar
- 1 cup creme fraiche (1 7.5oz container)

## INSTRUCTIONS

### MAKE THE RHUBARB ROSE COMPOTE

Chop the rhubarb into 1/4-inch pieces. Cook rhubarb, sugar, lemon juice, rosewater, and pink peppercorn in a saucepan set over medium heat until the fruit softens and most of the liquid cooks out, but the fruit is not sticking to the saucepan, 12 to 14 minutes, stirring frequently.

### MAKE THE WHIPPED CREME FRAICHE

Whip the cream for a minute, adding the sugar when it thickens up a bit. Beat until soft peaks form. Fold in creme fraiche, briefly beating it in until soft peaks form, lustrous and thick.

### ASSEMBLE ROSE RHUBARB FOOLS

Spoon 1/4 cup dollop of whipped creme fraiche into six tumbler glasses. Stir in a tablespoon of rhubarb compote into the cream with a chopstick, swirling it in slightly, but only enough so there's a marbled ribbon of fruit lacing through the cream. Top each tumbler with another 1/4 cup dollop of cream and 1 teaspoon of compote. Chill for 10 minutes before eating.