

Rhubarb & Strawberry Dessert

First signs of spring dessert

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INGREDIENTS

(makes 4 portions)

- 4 rhubarb stalks (thin)
- 300g strawberries, fresh or frozen
- 50g sugar
- 400ml cold water
- 30g cornstarch + 6-7tsp cold water

- 30g cornstarch
- 20-30g sugar
- 1 tsp vanilla paste or vanilla extract (don't skip this)
- 400ml milk

- fresh strawberries for decoration (optional)



DIRECTIONS

1. Cube the rhubarb and strawberries into small cubes.
2. Add the rhubarb, the strawberries, the sugar and 400ml of cold water to a medium pot, turn up the heat to high and bring to boil. Once boiling turn the heat down to medium and allow to simmer for about 10 minutes.
3. Then mix 30g of cornstarch with 6-7 teaspoons of water until it has completely incorporated and become liquid like. Then remove the pot from the heat and while mixing add the cornstarch to it. Return to heat and allow to come to boil. Mix again shortly and remove from heat. Portion the hot rhubarb and strawberry compote into dessert glasses right away as it sets while cooling. Then allow to cool completely before moving to the next step.
4. To prepare the milk pudding add cornstarch, sugar and the vanilla paste to a small pot. Add about half of the milk and mix well until combined. Then add the rest of the milk and start heating it on high heat while constantly mixing. Once the milk pudding comes to boil, continue boiling it for a couple of minutes while mixing continuously until it becomes thick and pudding like. Then remove from heat and portion on top of the rhubarb and strawberry compote.
5. Slice two strawberries into halves and then slice each half thinly into about 4 slices. Decorate each dessert with one half of a strawberry.
6. Serve cold.