dessertwines.online

INGREDIENTS

For 4 people

Rhubarb sour ice cream

600 g of fresh rhubarb
1 vanilla pod
120 g of sugar
1 tsp cornstarch
150 ml of cream
150 g sour cream

Clean rhubarb, cut into small cubes of 3 - 4 mm edge length. Slit the vanilla pod lengthways, scrape out the pith. Steam the rhubarb with the pod and the pulp of the vanilla, sugar and 75 ml of water for about 3 to 4 minutes. Set aside 300 g of compote and allow to cool. Stir the starch with 1 tbsp of cold water. Stir under remaining compote, bring to a boil and let cool.
Whip the cream. Stir rhubarb without starch with sour cream. Fold in the cream. Freeze the mixture in an ice cream machine for about 25 minutes (or freeze in a metal bowl for 5 hours, stirring often to make it creamy). Serve ice cream with remaining compote.

Wine recommendation
Limoux Méthode Ancestrale

Adapted according to: http://www.livingathome.de/kochen-feiern/rezepte/10942-rzpt-rezept-rhabarber-sauerrahmeis