

Rhubarb Bellini
Submitted by Stella Gillies

Ingredients:

3/4 lb rhubarb washed, trimmed and finely sliced

1/4 cup (60 ml) sugar.

A bottle of bubbly such as Prosecco or Champagne.

Method: Get yourself a small pan and throw in the rhubarb, sugar and a couple of tablespoons of water. Put on lid, bring to a boil, and simmer for a couple of minutes. Remove lid and simmer for a few more minutes stirring occasionally until you get a thick compote consistency. Whiz up with an immersion blender or a standard blender until you have a lovely smooth puree. Leave to cool, then stir again and divide the puree among six glasses.

Pour over your Prosecco or Champagne, stirring as you pour with a long spoon until each glass is 3/4 full. Top it up with bubbles and you're done. Cheers!