

## **Rhubarb Flummery**

**Servings:** 4

**Prep time:** 20 minutes

### **Ingredients:**

\*400g can rhubarb

\*3 gelatin leaves

\*300 ml apple juice

\*300 ml double cream

\*chocolate shreds for decoration

### **Directions:**

1. Empty rhubarb into a bowl and stir to shred.
2. Cover gelatin with water in a bowl to soften.
3. When soft remove and add to warmed apple juice to dissolve.
4. Cool.
5. Stir into rhubarb mix.
6. Fluff up with a fork.
7. Whip cream to soft peaks and stir in.
8. Spoon into tall glasses and leave to set, lightly.
9. Decorate with chocolate shreds before serving.