



## Stretewise - The Village Magazine - Recipes

### Cobweb Pudding

#### Ingredients:

- 11 lb Rhubarb
- 1 strawberry jelly dissolved in very little water
- 2 tablespoons strawberry jam
- 3 eggs
- Few drops pink colouring if required.

#### For the topping:

- ¼ pt. double cream
- 2 level tablespoons redcurrant jelly sieved
- 8 large strawberries.



#### Method:

- Wash & Cut Rhubarb into ½" lengths.
- Cook slowly until juice begins to flow, increase until a soft pulp.
- Liquidise for a few seconds.
- Break Jelly & dissolve with water. Stir into puree and add jam to sweeten.
- Add colouring if necessary.
- Separate white of egg beat yolks into rhubarb mixture
- Whisk egg white until stiff and fold into mixture.
- Pour into glass bowl and leave to set.

#### For the topping:

- Wisk cream to thicken slightly, spread over surface.
- Pipe redcurrant jelly in spiral.
- With a skewer draw from centre to outside of dish in four sections, then from outside to centre to make the cobweb design
- Arrange strawberries (with hull left on) around the top.

I have served this to a friend who say she doesn't like rhubarb but said what a super pudding it was and could not believe that it was made with rhubarb.

*Contributed by Joan Kendall.*