



RHUBARB MERINGUE ROULADE WITH SALTED HAZELNUT BRITTLE



INGREDIENTS

Roulade:

300g rhubarb, chopped into 2cm pieces
 300g caster sugar
 4 large egg whites
 1/2 tsp vanilla extract
 1 tsp white wine vinegar
 1 tsp cornflour
 50g icing sugar
 300ml double cream

Hazelnut brittle:

100g golden caster sugar
 1 tbsp unsalted butter
 75g roughly chopped
 blanched hazelnuts
 1/4 tsp salt flakes

PREPARATION

1. Preheat oven to CircoTherm® 180°C. Line a 23 x 30cm baking tray with baking parchment.
2. Place rhubarb pieces in a separate baking tin and sprinkle with 50g of caster sugar. Place in oven and bake for 15-20 mins until tender. Remove and cool. Transfer rhubarb to a plate when cool.
3. Whisk egg whites until stiff. Add remaining caster sugar 1tbsp at a time while whisking. Mix together vanilla extract, white wine vinegar and cornflour, then fold into egg whites.
4. Spoon mixture into prepared baking tray and gently smooth out. Place in oven and bake for 8-10 mins until starting to brown, then turn oven down to 155°C. Cook for further 7-10 mins until just starting to crack.
5. Whilst the roulade base bakes, make the brittle. First line a baking tray with parchment. Add sugar and butter to a small frying pan on a medium heat. When nearly melted add hazelnuts and stir until completely coated. Carefully spoon onto the prepared baking tray (it will be hot) and smooth into a single layer. Sprinkle over the saltflakes, then leave to cool for 5-10 minutes before roughly breaking into small pieces.
6. When the roulade base is ready, remove from oven. Place a tea towel on your work surface and cover with a sheet of parchment. Sprinkle with 1tbsp of icing sugar, then invert the roulade onto the parchment. Remove the tray and leave to cool for 30 minutes.
7. After 30 minutes, carefully peel off the parchment paper. Whisk the cream and remaining icing sugar together until thick but still soft. Spread over the roulade and scatter on all but a few pieces of rhubarb
8. Starting from the shorter end, carefully roll up the roulade, using the paper and tea towel to help. Decorate with the remaining rhubarb and the hazelnut brittle.