

Rhubarb Ginger Fool

Serves 4:

Ingredients

1 pound rhubarb
zest and juice of 1 navel orange
2 tablespoons finely chopped crystallized ginger
1/2 cup sugar

1 cup heavy cream
1/4 cup confectioner's or superfine sugar
7 ounce container of 2% Greek yogurt

chopped unsalted pistachios for garnish

Preparation

If rhubarb stalks are thick, slice them first in half lengthwise and then chop into one inch pieces. Place rhubarb in a saucepan and add orange zest, orange juice, crystallized ginger, and sugar. Give it a quick stir and bring to a boil over medium heat. Turn the heat down so that the mixture maintains a rapid simmer and cover. Cook for 10 minutes.

Strain the rhubarb mixture in a sieve placed over a bowl to separate liquid from solids. Add the rhubarb solids and half the liquid to a blender or food processor. Blend until fine, then chill the purée and reserved liquid separately for at least 15 minutes.

Using a hand or stand mixer, whip the heavy cream with sugar until it forms soft peaks. Fold in Greek yogurt--it will lighten the mixture, as well as add a bit of tang.

In stemless wine glasses, parfait glasses, or mason jars, layer first cream mixture, then the fruit, alternating until you have three layers of each. Finish with a dollop of the cream, a drizzle of the reserved liquid and garnish with chopped pistachios for a little crunch.

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