

Rhubarb Fool



Makes: 4-6 servings

Cook time: 10 minutes

Equipment

[Mixing bowls](#)

[Whisk](#)

[Blender](#)

Ingredients

- 450g Stewed rhubarb
- ½ lemon, juiced
- 250g double cream
- 60g (4 tbsp) Greek yoghurt
- 60g (4 tbsp) cream cheese
- 2 tbsp icing sugar

Instructions

1. In a mixing bowl beat the **yoghurt**, **cream cheese** and **lemon juice** together until smooth, then set aside.
2. In a separate mixing bowl add the **cream** and the **icing sugar** and whip to stiff peaks.
3. Blend 200g of your **stewed rhubarb** into a puree. Then fold the **yoghurt** mixture into the **cream** followed by the **rhubarb** puree.
4. Serve in chilled bowls with the rest of the stewed rhubarb on top.