

Rhubarb and Custard Trifles (makes 2 individual trifles)

**100g rhubarb
2 tbsp orange juice
1 tbsp castor sugar**

Wash rhubarb and cut in to 5cm pieces. Place in a shallow dish with the orange juice and sugar and mix. Cook in oven at 160 degrees, gas 3, for about 20 mins depending on thickness of rhubarb. It is ready when tender to a sharp knife, but still holding its shape. Once cooked drain the juices into a small bowl and place the rhubarb in a shallow dish. Chill in the fridge while continuing with the next stages.

You will need a ginger sponge cake which you can either buy or I make a very simple one as follows. What you don't use in this recipe, makes a nice accompaniment to a cup of tea!

**175g soft margarine
175g light brown sugar
175g SR flour
1 ½ tsp baking powder
1 ½ tsp ground ginger
3 eggs
2 tbsp milk
40g finely chopped stem ginger**

Heat oven to 180 degrees, gas 4. Grease and line a 30 x 22.5cm meat tin with greased greaseproof paper.

Combine all ingredients except the stem ginger in a bowl and mix thoroughly. Turn into the tin and smooth the top. Bake in the oven for 20 minutes. Then sprinkle over the stem ginger and continue to cook for another 15 minutes until the sponge bounces back when pressed. Leave to cool in the tin, then turn out and cut into about 18 squares.

And for the custard beat 2 egg yolks with 50g of castor sugar. Heat 125g double cream and 125g milk in a pan with a few drops of vanilla extract (seeds from a vanilla pod are even better, but do not come cheap!). Remove from heat before you reach boiling point and whisk in to the egg mixture. Return to the pan and stir continuously until it thickens. Remove from heat and continue to stir for another minute while it begins to cool. Strain through a sieve into a clean bowl and chill. Once it is cold it should be spoonably thick not pourable.

Once all the above parts are complete it is time to assemble them, preferably in 2 large wine glasses.

Fill the bottom third of the glasses with chunks of ginger cake, gently pushed into place. Pour the reserved juices over the sponge, then spoon in the custard up to about 2/3 full. Top with the rhubarb pieces. Serve accompanied by a Sainsbury's Taste the Difference All Butter Almond Thin!

This recipe is easily adapted if cooking for more guests, after all, you all ready have the ginger sponge! The leftover egg whites I whisk up with sugar and make small meringues, which keep for ages in an airtight tin and make a great emergency pud!