



Making time: 15 minutes | Infusing time: 2 months

Use this to
make a rhubarb
and custard cocktail!
See page 170 for
the 'custard'.

RHUBARB & VANILLA LIQUEUR

There can be few better ways of serving freshly cooked rhubarb than with a slosh of sweet, creamy custard: a dessert that has become such a classic that it has lent its flavour to a boiled sweet* and its name to a daft TV series.** We figured it was a combination worth turning into an alcoholic drink. You can find our recipe for egg-nog (the 'custard') on page 170, but you can still enjoy this sweet liqueur on its own. And if you prefer an unadulterated hit of rhubarb, simply leave the vanilla and orange out.

2 good-sized sticks, or 4 small sticks, of rhubarb (roughly 250g/9oz), chopped into small pieces
220g/7¾oz/1 cup white sugar
1 vanilla pod, sliced lengthways to expose the seeds
zest of ½ an orange
1 x 70cl bottle of vodka

1. Put the chopped rhubarb in a jar with the sugar, and leave for 24 hours.
2. By now the sugar will have got to work extracting the rhubarb juice, so you can add the rest of the ingredients, including the whole vanilla pod. Cover everything with the vodka.
3. Shake the jar to help dissolve the sugar, and leave it in a cool place away from direct sunlight. You'll probably have to give the jar a few more shakes in the first few days to make sure all the sugar has dissolved.
4. Ideally this mixture needs around 2 months to mature before bottling and the liqueur will continue to mellow and improve with age once in the bottle.

SERVING SUGGESTIONS

For the perfect rhubarb and custard liqueur, combine with egg-nog at a ratio of three shots of egg-nog to one shot of rhubarb and vanilla liqueur. Alternatively, splash the liqueur into real custard and pour it over the dessert of your choice.



**There are homemade liqueur enthusiasts who make drinks by dissolving sweets in alcohol. We've not tried dropping rhubarb and custard sweets into vodka but we're quite confident that it won't match our more natural version.*

***Roo Barb and Custard was a slice of 1970s British TV gold featuring a green dog (Roo Barb) and a pink cat (Custard). It was narrated by the legendary Richard Briers, whose character Tom popularized 'peapod Burgundy' in another show, the sitcom The Good Life. (His reaction on drinking it? 'It's hurting the back of my eyes.')'*