



Rhubarb Ice-cream

(Serves 6)

- 1 Ltr Vanilla ice cream
- 1 pack of Western Harvest sliced rhubarb
- $\frac{3}{4}$ cup caster sugar
- 1 orange, zest and juice
- 1 vanilla bean, split and seeds scraped
- $\frac{1}{2}$ packet of Gingernuts, crushed

Soften ice-cream. Sprinkle rhubarb with sugar and oven bake for 10-15mins until soft. Crush the Gingernuts. Zest & juice the orange. Fold altogether and freeze.

Its quick, simple, and it tastes absolutely delicious!