

Rhubarb Fool with St Clements Coronation Cookies

450g rhubarb, roughly chopped
5 tablespoons golden caster sugar
300ml double cream
100ml Greek yoghurt
Small bunch of mint, leaves only

Put the rhubarb in a pan with 4 tablespoons of sugar and heat gently, covered, until tender. Uncover, turn up the heat slightly, and allow some of the juice to evaporate. Taste for sweetness, adding more sugar if necessary, then drain the rhubarb, reserving the juice. Allow to cool. Whip the cream until it forms soft peaks, then stir in the yoghurt. Fold in the cooled rhubarb, and chill for at least an hour. Serve in glasses with the reserved juice to pour over the top, and a few mint leaves on each portion.

St Clements Coronation Cookies

60g caster sugar
200g plain flour
100g butter
Zest of 1 orange plus juice
Zest of 1 lemon

Put all the ingredients in the bowl of a magimix and mix to create a soft but not sticky cookie dough. Roll out on a floured surface and cut out cookies. Put on a lined baking tray and cook at 180C for 10 to 12 minutes until barely touched with 'gold'. Cool on a rack and serve with the fool.

