

RHUBARB AND STRAWBERRY COMPOTE WITH RED WINE

12 oz rhubarb, trimmed and cut into 1/2 inch pieces
10 Tbsp red wine
1/2 cup granulated sugar
1/2 peeled rind of one orange
1/2 cinnamon stick
1/2 cup strawberries, quartered
2 Tbsp Cointreau (optional)

Place wine in a non reactive saucepan over medium-high heat, dissolve sugar into red wine. Add orange peel and cinnamon. Add the rhubarb and bring to a boil, stir to heat the rhubarb through. Add the strawberries and Cointreau. Remove saucepan from heat

Strain liquid from rhubarb and strawberries and set them aside. Return liquid to pan and reduce until thick and syrupy, but not caramelized. The liquid should be thick enough to coat a wooden spoon.

Remove pan from heat and allow to cool.

When cool, add rhubarb and strawberries back into syrup and chill.

To serve, reheat adding some fresh quartered or sliced strawberries.

This keeps well refrigerated for up to 2 weeks

ORANGE BUTTER CAKE

2 oranges, juice and grated zest reserved
2 cups unbleached all purpose flour
1/2 tsp salt
1 1/2 tsp baking powder
4 oz. unsalted butter
1 1/2 cups granulated sugar, plus extra for syrup and dusting
1 tsp vanilla extract
1 tsp orange extract
3 eggs
1 cup buttermilk

Preheat oven to 350 degrees.

Butter a 9" or 10" cake pan, line bottom with parchment paper, butter again and flour bottom only.

In a small saucepan, add half of the zest and juice to make a simple syrup by adding 3 Tbsp of sugar and 1/3 cup of water. Heat until the sugar dissolves. Set aside.

In a separate mixing bowl, sift together the flour, salt and baking powder. Set aside.

In standing mixer, cream the butter and sugar together until light and fluffy. Add both extracts and continue until blended. Add eggs, one at a time, and incorporate well after each addition.

Slowly add dry ingredients and buttermilk in three alternate batches.

Fold in the remaining zest and juice. Pour batter into pan.

Bake cake for 45 to 50 minutes or until tester comes out clean. The cake will begin to shrink away from the sides of the pan when done.

If top is getting too brown, lightly cover with foil tent.

Cool cake for about 5 minutes. When still warm, spoon the orange syrup over the top and down the sides of the cake while still in the pan. Sprinkle with granulated sugar. Cool completely before removing from the cake pan. Carefully invert and invert again so cake sits upright on plate. Do not refrigerate or cover tightly as sugar topping will dissolve.