

Recipes with "Rhine Rhubarb"
(Fallopia japonica, F. sachalinensis, F. x bohemica)
by Jean-Marie Dumaine

Rhine Rhubarb Jam

Ingredients for 4 persons

- 3 kg stems of Rhine Rhubarb (collected from clean places)
- 2 kg sugar
- 80 g pectin
- 150 ml lemon juice

- mix all ingredients and let them stay over night
- boil them up
- fill and close directly

Tip: goes well with strawberries and vanilla ice cream



Capers from Rhine Rhubarb

Ingredients for 4 persons

- 300 g Rhine Rhubarb (young stems)
- 20 g fine salt
- 2 cloves
- 1 tsp. mustard seed
- 4 peppercorns
- 1 bay leave
- 80 ml white wine
- 80 ml wine vinegar

Tip: add to remolade or roasted fish with herbs

- divide the tips of the plant lengthwise
- marinade for 4 days in salt and turn daily
- wash and drip down
- keep with some mustard seeds, bay leave, cloves and peppercorns in a jar
- fill up with white wine and wine vinegar, close jar and keep it closed for 2 weeks

Rollmop of Salmon in Rhine Rhubarb Stems

- divide stems of Rhine Rhubarb lengthwise
- roll salmon slices of 2 mm thickness and put them into the stem
- close with the other half of the stem and let marinade for ca. 1 hour
- garnish with onion rings and chervil leaves



Indian Rhine Rhubarb ingredients for 4 persons

- 1 kg Rhine Rhubarb
- 30 g salt
- 15 g curry
- 10 g turmeric
- 1,5 g chili
- 10 g paprika powder
- 10 g fenugreek
- 15 g mustard seed
- 10 g coriander seeds
- 5 cloves
- 5 pods of crushed black cardamom
- 100 ml olive oil
- 5 g caraway seeds

- cut Rhine Rhubarb in rings of 1 cm
- add all ingredients, mix and put into the fridge for 4 weeks

Tip: as a side dish for barbecue or for Asian food

Rhine Rhubarb with Hazelnuts and North Sea Shrimps

ingredients for 4 persons

250 g Rhine Rhubarb
50 g butter
50 g chopped hazelnuts
1 finely chopped shallot
1 finely sliced clove of garlic
1 tsp. ginger powder
sea salt, pepper

- fry half of the Rhine Rhubarb in half of the butter and let it cool
- fry carefully hazelnuts, shallot, garlic and ginger with the other half of the butter
- add the stewed and the uncooked Rhine Rhubarb, mix well and add salt and pepper

150 g North Sea shrimps
1 spring onion
8 lemon balm leaves
1 tsp. tarragon

- 2 knife point of sea salt
- 1 knife point of chili powder
- mix the shrimps with the other ingredients and put them into a sieve, steam for 8 minutes
- arrange the Rhine Rhubarb in 4 small bowls or in dried halved stems of Rhine Rhubarb and add the North Sea shrimps



Crème brûlée with Meadowsweet and Rhine Rhubarb

ingredients for 4 persons

150 ml water
juice of ¼ lemon
5 sprigs of dried woodruff
75 g cane sugar
200 g Rhine Rhubarb, cut into thin sticks

- boil the water with the lemon juice and the woodruff for 10 minutes with closed lid
- sieve, add cane sugar and boil again
- blanch the Rhine Rhubarb in the syrup and remove
- for the sorbet, let the syrup freeze in an ice machine or fridge

250 g cream
10 g flowers of Meadowsweet
50 g cane sugar
3 egg yolks

- boil the cream with the flowers
- stir the sugar with egg yolks
- add the hot cream and extract the liquor with a fine sieve
- crack and stir again

- portion the Rhine Rhubarb in fire-proof forms and add the crème
- put into the preheated oven in a water quench; in hot-air oven with 90 degree Celsius (in other ovens with 120 degree Celsius) for at about 30 minutes

- 50 g sugar
- sprinkle with sugar before serving and caramelize with a blowtorch
- serve with the Rhine Rhubarb sorbet

