Recipes with “Rhine Rhubarb”
(Fallopia japonica, F. saccharinensis, 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
60 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 leaf
80 ml white wine
80 ml wine vinegar
Tip: add to remoulade 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 leaf, cloves and peppercorns in a jar
- fill up with white wine and wine vinegar, close jar and keep it closed for 2 weeks

Rolmop 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 pools 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
**Rheine 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
- 1 tsp. 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
- 5 sprigs of dried woodruff
- ½ 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