

Rhubarb Rollups

Eating a rhubarb rollup is like eating a sour lolly. The drying process intensifies the flavour to create a tartness that is refreshing and a sweetness that is unexpected. All you need is your favourite recipe for stewed rhubarb and a dehydrator.

The recommended drying temperature is 57 degrees and the time is around 18 hours. Simply spread the stewed rhubarb onto prepared dehydrator trays about 5mm thick.

Once the drying process is finished, roll the sheets of rhubarb while they are still warm so that they retain the rollup shape.

Rhubarb rollups are a great snack anywhere and anytime of the day!

