



MicroDried®
Fruits & Vegetables
Powders • Fragments • Whole

rhubarb filling

+1 cup water

+1/2 cup **MicroDried® Rhubarb Fragments**

+3/4 cup sugar

+1 Tbsp cornstarch

+1 tsp lemon juice

+Dash of salt

- 1) Add water and **MicroDried® Rhubarb Fragments** to a medium sized saucepan and bring to a boil.
- 2) Add sugar and stir to combine. Reduce heat and let mixture simmer, uncovered, for a few minutes.
- 3) Add remaining ingredients and stir with a whisk until combined. Continue to let simmer for an additional 5-10 minutes, until most of the liquid has absorbed into the fruit stirring occasionally.
- 4) Remove from heat and let cool to room temperature. The filling will continue to thicken as it cools.

featured product

MicroDried® Rhubarb Fragments

Use Filling for:
Crumble bars
Pies
Hand pies
Fruit tarts
Donuts
Ice cream
Cake filling
Danish filling
Toast topper

