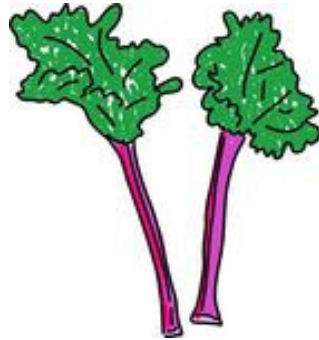


Compote de rhubarbe

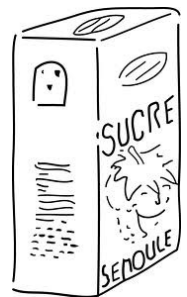
Ingrédients



1 kilo de rhubarbe



200 g de sucre en poudre



1 verre de jus d'orange



Ustensiles



1 balance de cuisine



1 verre mesureur



1 couteau



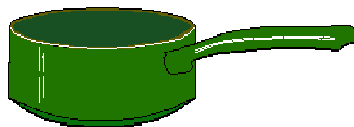
1 économome



1 planche à découper



1 casserole



1 cuillère en bois



Etapes



1

COUPER les feuilles.



LAVER la rhubarbe.



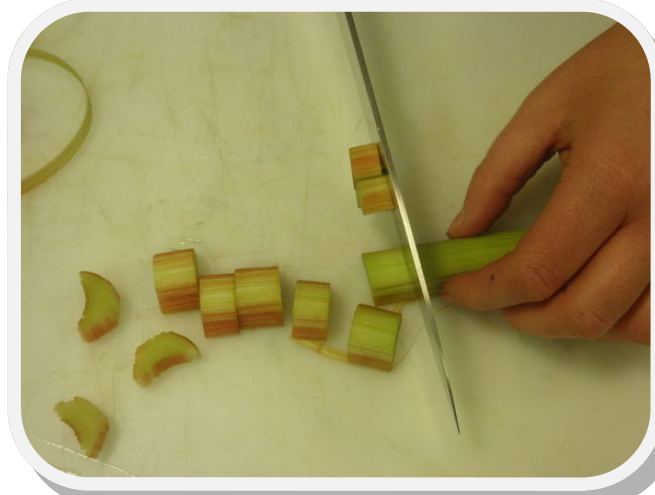
2

EPLUCHER
la
rhubarbe.



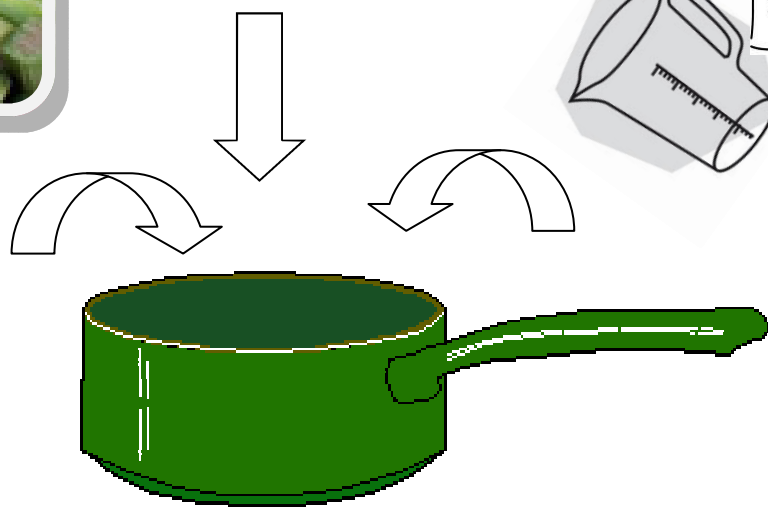
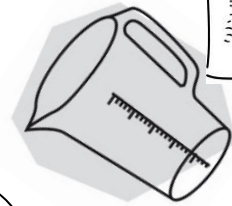
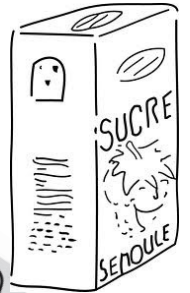
3

COUPER
la rhubarbe
en tronçons.



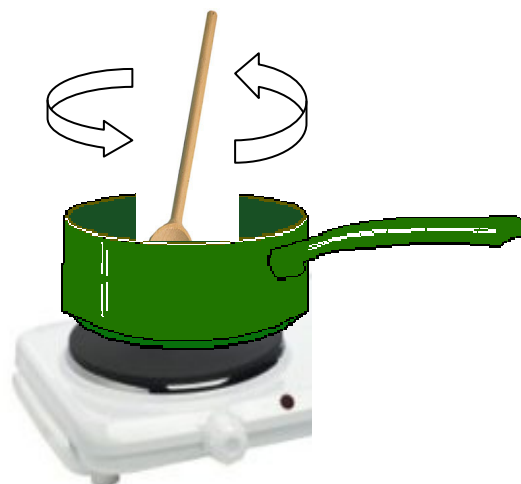
4

METTRE la rhubarbe, le sucre, le jus d'orange dans une casserole.



5

CUIRE la rhubarbe à feu doux en remuant.



20 minutes