Rosewater Bhapa Doi (Indian set yoghurt) with Rhubarb Compote

This pudding comes from Bengal where they love all things sweet and delicious. It’s hard to believe that something so simple can taste so good! Although it is a little thicker in texture, not unlike a creamy cheesecake, I think it really gives the ubiquitous pannacotta a run for its money! And it is egg free. Traditionally it is flavoured with saffron or cardamom, but here I have used rosewater as it provides a perfect match for Spring Rhubarb.

Set the oven to 140 C.

3 sticks rhubarb (the pinker the better)

A little sugar for the rhubarb

200g Greek Yoghurt

200g Double Cream

200g Condensed Milk

A few drops of Rosewater to taste

First make the Bhapa Doi. Whisk all the ingredients together and pour into small ramekin dishes, leaving enough room for a layer of rhubarb on top (this pudding is quite rich, so the ramekins don’t have to be too big). Cover each ramekin tightly with foil. Place in a *bain marie* and add to enough water to come halfway up the sides of the ramekins. Cook in the middle of the oven for 30 minutes (you can check if they a cooked by giving them the wobble test). Take out of the oven and leave to cool before chilling in the fridge to set.

Meanwhile, make your rhubarb compote. Chop the rhubarb into small sections (about 1.5 cm) and put into a pan with a little water (it should barely cover them). Add sugar to taste and simmer until the rhubarb is soft. Allow to cool and then spoon over the chilled Bhapa Doi.

This is even better served with a couple of shortbread biscuits or a warm Madeleine.