Roasted Rhubarb with Orange Scented Rice

Season: Spring  
Type: Dessert  
Difficulty: Easy  
Recipe Source: The cook and the chef and Taste  
Fresh from the garden: Rhubarb, orange

What to do:
- Cut the rhubarb stems into 6cm lengths and place on a baking tray lined with baking paper.
- Sprinkle with the orange juice, sugar, orange zest and dot with butter then bake for about 30 minutes at 180C.
- The stems should still retain their shape, but be tender.

FOR RICE
- Combine milk, coconut milk, rice, orange rind and juice, cinnamon and sugar in a medium saucepan over medium-high heat.
- Bring to the boil.
- Reduce heat to low and cook, stirring occasionally, until rice is tender and liquid thickens.