**Healthy Rhubarb Yoghurt Fool**

**Serves 4**

* 1 lb 4 oz (570 g) rhubarb
* 5 level teaspoons stevia
* 1 level teaspoon chopped fresh root ginger
* 7 oz (200 g) 0 per cent fat Greek yoghurt

To garnish:

* 2 pieces stem ginger
1. First of all, trim and wash the rhubarb and cut it into 1 inch (2.5 cm) chunks.
2. Then place it in a baking dish, sprinkle with the Stevia and add the chopped fresh root ginger then bake it in the oven, without covering, for about 30-40 minutes or until it's tender but still has some shape.
3. Now you need to drain the rhubarb, so tip it into a sieve set over a bowl to drain off the excess juice. Next place it in a food processor and whiz it to a thick purée.
4. Transfer it to a bowl and leave aside to get quite cold.
5. Empty the yoghurt into another bowl and fold half the purée into it, and then divide the mixture between four serving glasses and spoon the remaining purée on top. Finally cut the pieces of stem ginger into matchstick lengths and use them to garnish each one.
6. Then cover with cling film and chill until needed.