Rhubarb with Traditional vanilla custard

Ingredients
Rhubarb
¾ cup white sugar
1 orange

To cook Rhubarb
Preheat oven to 180°C.
Wash and cut rhubarb into 10 cm pieces
Place rhubarb on a large baking tray lined with non-stick baking paper. Sprinkle with sugar, orange rind and orange juice. Cook for 20-25 minutes or until rhubarb is soft, but still holds its shape. Remove from oven and set aside to cool

Ingredients
2 cups milk
1 vanilla bean or 1 teaspoon vanilla essence
2 egg yolks
2 tablespoons cornflour
2 tablespoons caster sugar

Method
Place milk in a small saucepan. Using a sharp knife, split vanilla bean in half lengthways and scrape out seeds. Add bean and seeds to milk mixture. Place over medium heat. Cook, stirring constantly, for 5 minutes or until hot (do not allow to boil). Remove saucepan from heat.

Whisk egg yolks, cornflour and sugar in a heatproof bowl until well combined. Remove vanilla beans from milk mixture. Pour hot milk mixture over egg yolk mixture, whisking constantly.

Return mixture to saucepan over low heat. Cook, stirring constantly, for 15 to 20 minutes or until custard thickens and coats the back of a metal spoon (do not allow custard to boil, as it might curdle).