



pear and almond crumble

A recipe by petra: www.cookseasonal.com/recipe/59

Preparation

1. Peel the pears, remove the seeds, and cut the pulp into cubes. Bring to boil the red berry juice (best: unsweetened juice!) with the pears, then turn off the heat. Leave the pears in the juice for at least 60 minutes.
2. Preheat the oven to 200C.
3. Mix the almonds, flour, butter (cold, and in cubes), and sugar until they show a crumbly texture. For this, you can use a food processor.
4. Remove the pears from the liquid and leave to leak. Divide the pears into four oven-proof forms, then sprinkle with cardamom and the crumble.
5. Bake for 15 to 20 minutes until golden brown. Leave to cool until lukewarm, then serve with cream.

For a twist, use 125 ml of red berry juice and 125 ml of red port.

Ingredients

- pears: 3
- red berry juice: 250 ml (broken)
- cardamom: 1 teaspoon
- almonds: 45 gram (finely ground)
- flour (all-purpose): 100 gram
- butter (unsalted): 100 gram
- sugar: 100 gram

Timing

- Preparation time: 10 minutes
- Waiting time: minutes
- Cooking time: 20 minutes