

Peach & Pear Crumble

INGREDIENTS:

Filling:

750g Peaches, in syrup
750g Pears, in syrup
175g Sugar
2g Cinnamon
40g Corn Flour
150g Butter, unsalted

Pastry Dough:

150g Butter, unsalted
350g Flour
100g Egg
75g Powdered Sugar
5g Salt

Crumble Mixture:

200g Butter, unsalted
200g Sugar
300g Flour
50g Almond Flour

DIRECTIONS:

Pastry Dough: Mix together butter & sugar. Beat in egg. Combine flour & salt, then add to mixture until smooth. Refrigerate for 1 hour.

Filling: Cube peaches & pears, add to sauce pan with sugar, butter & cinnamon. Cook over low heat for 10-15 minutes. ***Crumble Mixture:*** Beat together all ingredients slowly for 3 minutes. Chill for 1 hour.

Assembling & Baking: Roll out pastry dough to form flat round base, then press into a cake mold. Add the fruit filling, then gently sprinkle the crumble mixture on top until it is completely covered. Preheat oven to 300°F . Bake for 45 minutes. Unmold onto a clean plate and serve warm with fresh whipped cream or caramelized pears.



Pair with Pear
Flavour Kopparberg
Premium Cider.

garden on 8 at Media One
Hotel in Dubai

