



Red Berry Crumble

YOU WILL NEED

For the red berry garnish:

3 cups of frozen red fruits
4 tablespoons of crème fraîche (or sour cream), one for each individual serving cup
2 tablespoons of brown sugar
½ lemon

For the crumble dough:

1 cup of sifted flour
1 stick of butter (110 grams)
½ cup of brown sugar
1 teaspoon of cinnamon powder

PROCEDURE

Preheat the oven to 180 °C, or 355°F.

In a large bowl, pour the sifted flour, the cold butter cut in small cubes, the sugar and the cinnamon. Work with your fingertips to give the dough a sandy texture.

In a saucepan set on low heat, cook the berries, the sugar and the juice of half a lemon. Cook and keep on low heat, for 5 minutes.

Place a first layer of crumble dough, then a layer of the red fruit garnish, then the spoon of cream, and top the dish with a last layer of crumble dough.

Place the individual dishes in the oven, and bake for 25 minutes; the top part of the crumble (dough) should have a golden brown color.

Let cool a bit before serving.



TOP TIP

If you plan to serve the crumble in a dessert plate, arrange a small square of wax or parchment paper at the bottom of your oven dish (for easy demolding) before adding the first layer.