



Mixed Berry Crumble



Mixed Berry Crumble – 4 / 6 portions

20 minutes prep time

25 minutes cooking time

Ingredients 5348 – Eismann Mixed Berries with Cherries – 500g – Thawed
Caster Sugar – 300g
Butter – 125g – cubed
Self-Raising Flour – 75g
Rolled Oats – 50g
Flaked Almonds – 20g
Water – 125ml
Cardamom – 1 tsp

Preparation

Sift the flour and cardamom into a large mixing bowl. Rub in the butter until it resembles breadcrumbs. Stir in the rolled oats, almonds and 60g of caster sugar.

Pre-heat the oven to 180C / 350F / Gas Mark 4.

Heat the remaining sugar and water in a saucepan over a medium heat; stirring until the sugar dissolves. Bring to the boil.

Reduce the heat to low and simmer for 7 minutes or until syrup reduces and thickens. Then allow the mixture to cool down.

Stir the thawed berries through the syrup and spoon into a medium dish or individual ramekins. Sprinkle with the crumble mixture.

Bake for 25 minutes or until golden brown.

Serve with 1454 - Eismann Cream Pellets for a delicious alternative to custard.