



l'art de cuisiner

STARK & WHYTE

Red fruit crumble

Method

Ingredients (Serves 4):

Crumble topping:

100 gr (3½ oz) fl our
90 gr (3 oz) brown sugar
1 packet or 1 tbsp vanilla-flavoured
sugar, or 1 tsp vanilla + 1 tbsp sugar
100 gr (3½ oz) butter

Red fruit mixture:

250 gr (8.8 oz) raspberries
150 gr (5.3 oz) red currants
150 gr (5.3 oz) blueberries
20 gr (3 tbsp) sugar
100 gr (3½ oz) brioche

1. Prepare the crumble topping. Blend the softened butter, flour, sugar and vanilla-flavoured sugar until the texture is sandy. Refrigerate.
2. Mix up the fruit in a saucepan with the sugar and bring to a boil.
3. Drain and put aside. Boil the juice down to a thick syrup.
4. Preheat the oven to 180°C (355°F). Butter the Revol dish and sprinkle the brioche in small pieces over the bottom of the dish. Pour the fruit on top and then the syrup.
5. Cover with the crumble dough and bake until the crumble has browned.
6. Remove from the oven and cool.

Square BELLE CUISINE dish, available in:

6.3" x 6.3", 7.9" x 7.9", and 9.4" x 9.4" sizes



www.starkandwhyte.com