

## Fabulous Fruit Crumble



Preparation time: 10 minutes

Cooking time: 45 minutes

**Serves:** 4

**Profitability:**

**Steps:**

Pre-heat the oven to 180°C - 190°C

Dice the plums leaving the skin on and de-stone

Place in a pan with enough water to cover. Bring to the boil and simmer until they start to breakdown

Add the ground almonds and amaretto and reduce the mixture until syrupy

For the crumble topping: Mix the butter and flour in a bowl with hands, and gradually add the sugar to make breadcrumbs

To assemble: Pour the stewed plums into a dish and top with the crumble, cook in the oven for 40 minutes

For the custard: Separate the eggs and add 2 yolks to the cream, whisk together then place in a bowl over a bain-marie. Slice the vanilla pod and scrape out the seeds. Bring the egg and cream to a simmer and add the sugar and vanilla. Keep heating until thick but do not boil

Serve the crumble in individual dishes or spoon a generous portion onto a plate and serve with a jug of custard

**Ingredients:**

## CRUMBLE MIX

60g unsalted butter (kept at room temperature)

120g plain flour

60g caster sugar

## FRUIT FOR CRUMBLE

1 packet of plums, approx 10

8 tbsp of amaretto

45g ground almonds

## CUSTARD

2 egg yolks

500ml double cream

1 vanilla pod

30g caster sugar