



Pear and berry crumble (camp)



Serves: 30

Ingredients (include brand)	Amounts		Common allergens present	Ingredient substitution options
	Quantity	Units		
Tinned Pear Halves	5	kg		
Raspberries	225	g		
Blackberries	340	g		
Cinnamon	1	pinch		
White Wings Gluten Free Flour	750	g		
Nuttelex	500	g		
Brown sugar	450	g		

Procedure

Step 1: Cut pear halves into 4 and add to an oven proof dish with the raspberries and blackberries.

Step 2: Sprinkle in 25g of brown sugar and mix with the fruit along with 200ml of pear juice.

Step 3: In a mixer, with paddle attachment, add the flour and Nuttelex and mix, then add remaining brown sugar.

Step 4: Spread crumble mixture thinly onto baking tray and bake at 160 degrees (Combi oven) mixing it often till it becomes golden and biscuit like.

Step 5: Set aside to cool.

Step 6: Top the fruit with the cooled crumble mixture and bake at 175 degrees (Combi oven) for 15 minutes or until golden and bubbling at the sides.

Step 7: Serve with berry sorbet.

Common allergens present:

<input type="checkbox"/> Milk (dairy)	<input type="checkbox"/> Egg	<input type="checkbox"/> Fish	<input type="checkbox"/> Crustacean	<input type="checkbox"/> Mollusc
<input type="checkbox"/> Sesame	<input type="checkbox"/> Lupin	<input type="checkbox"/> Soy	<input type="checkbox"/> Peanut	<input type="checkbox"/> Wheat
<input type="checkbox"/> Barley	<input type="checkbox"/> Oats	<input type="checkbox"/> Rye	<input type="checkbox"/> Gluten	
Tree nuts:				
<input type="checkbox"/> Almond	<input type="checkbox"/> Brazil nut	<input type="checkbox"/> Cashew	<input type="checkbox"/> Hazelnut	<input type="checkbox"/> Macadamia
<input type="checkbox"/> Pecan	<input type="checkbox"/> Pine nut	<input type="checkbox"/> Pistachio	<input type="checkbox"/> Walnut	