



Pear and berry crumble (family)



Serves: 4-6

Ingredients (include brand)	Amounts		Common allergens present	Ingredient substitution options
	Quantity	Units		
Tinned pear halves	800	grams		
Mixed berries (frozen)	2	Cups		
Cinnamon	1	pinch		
White Wings Gluten Free Flour	1	Cup		
Nuttelex	100	g		
Brown sugar	1/3	Cup		

Procedure

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

Step 2: Sprinkle in 1 Tbsp of brown sugar and mix with the fruit along with 40ml of pear juice.

Step 3: In a mixer, 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°C 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°C 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	