

RHUBARB CRUMBLE

BLACKCURRANT



Serves 4-6

Ingredients for the rhubarb blackcurrant filling

250 g rhubarb

250 ml (1 cup) blackcurrants

1/2 tbsp potato flour

1 tbsp muscovado sugar (or regular brown sugar)

2 tbsp homemade vanilla sugar (or regular caster sugar, or brown sugar, it doesn't matter much)

Ingredients for the crumble

125 g butter, cold, diced

120 g flour (can be wholewheat, all-purpose, or a mixture of the two)

50 g rolled oats

100 g muscovado sugar (or regular brown sugar)

1-2 tsp cardamom seeds, pounded in a pestle and mortar

Preparation of the rhubarb blackcurrant crumble

Slice the rhubarb into 1 cm pieces, and mix with the blackcurrants, potato flour

and both kinds of sugar.

Place the butter with the flour, oats, sugar and cardamom in a bowl, and use your fingertips to pinch this into a crumbly mixture. Add more flour if it's too sticky, or a few drops of water if it seems way too dry.

Place the berry-rhubarb mixture in a large pie dish. It should be one, thin layer. Cover with the crumbles. Bake at 225°C for 15-20 minutes, and eat with vanilla custard or ice cream.

This recipe has been found here