

Rhubarb & Pear Crumble

With Warm Custard

Ingredients

300 grams fresh green pears,
peeled, cored, sliced

100 grams rhubarb, sliced

200 grams sugar

10 grams cinnamon

90 grams corn starch

50 ml white rum

For the crumble:

500 grams Butter

600 grams Brown Sugar

1 kg Flour

Instructions

1. Cut the pears into slices and mix with the rhubarb, sugar, cinnamon, rum and corn starch.
2. Line a pie tin with a very thin pie crust. Fill the pear & rhubarb mixture generously onto it.
3. Cover with the crumble mixture and bake golden-brown in pre-heated oven.
4. Serve hot with vanilla sauce and vanilla ice cream