



PEAR AND RHUBARB CRUMBLE WITH VANILLA CUSTARD

Season:	All year
From the garden:	Pears, rhubarb, eggs
Type:	Dessert
Difficulty:	Easy
Country of origin:	England
Serves:	3 serves
Source:	foodtolove.co.nz/furtherfood.com

PEAR AND RHUBARB CRUMBLE

Equipment

- *chopping board**
- *knife**
- *saucepan**

***mixing bowls**

***measuring cup and spoons**

***baking dish**

Ingredients

- *4 pears in quarters (stewed or from a can)**
- *3 rhubarb stalks**
- *1 tbsp sugar**

*** $\frac{3}{4}$ cup plain flour**

***80 g of butter or margarine**

*** $\frac{1}{3}$ cup brown sugar**

*** $\frac{1}{4}$ cup shredded coconut**

*** $\frac{1}{4}$ cup rolled oats**

*** $\frac{1}{2}$ tsp cinnamon**

VANILLA CUSTARD

***mixing bowl**

***whisk**

***measuring cup and spoons**

***saucepan**

***1 egg**

***1 tbsp cornflour**

***2 tbsp sugar**

***1 cup of milk (cow or plant)**

***1 tsp vanilla extract**

Method

1. preheat oven to 180 degrees

2. remove any stringy bits from the rhubarb

3. cut the rhubarb in 5 cm long pieces

4. place the rhubarb pieces in a saucepan with the 1 tbsp of sugar and cover with a little water

5. place on the stove and cook for approximately 5 min. until rhubarb is tender but not falling apart

6. add the flour for the crumble into bowl and add butter or margarine in small pieces

7. rub the butter into the flour until it resembles crumbs

8. add sugar, coconut, oats and cinnamon to the butter/flour mixture and mix

9. place the rhubarb (with a little bit of the cooking liquid) and the quartered pears into a baking dish and sprinkle with the crumble mixture

10. put the dish into the oven and bake for around 20 minutes

11. for the custard break the egg into a bowl and whisk with the sugar, cornflour and vanilla until smooth

12. keep on whisking as you add the milk

13. place the custard mixture on the stove and heat it slowly while whisking constantly until it thickens (approximately 5 minutes)

14. remove the crumble from the oven and let it cool for little bit

15. serve with the warm custard

Notes: Any fruit in season can be used for a crumble. Serve with cream, custard or ice cream.

Skills: measuring, *mixing*, *cutting*....

