



Strawberry Crumble



DIFFICULTY: EASY



PREPARATION TIME: 15
MINUTES



COOKING TIME: 45 MINUTES



SERVES: 8

Ingredients

Crumble

250 g oats
250 g brown sugar
90 g plain flour
½ tsp ground cinnamon
½ tsp ground cardamom
½ tsp ground fennel
160 g butter, melted

Strawberry mix

5 punnets strawberries, hulled and cut into quarters
50 g caster sugar
Seeds from 1 vanilla pod or 1 tsp vanilla paste
Juice and zest of 1 lemon
¼ bunch mint
¼ bunch basil
50 ml strawberry liqueur

Method

Place oven wire rack on shelf position 3 and preheat oven on Top / Bottom Heating at 170°C.

Place the strawberries into a mixing bowl with caster sugar, vanilla, juice and lemon juice. Pick the mint and basil leaves and tear roughly. Add the leaves to the strawberry mix and add the liqueur. Place into a 3 litre capacity oven proof dish.

Place all of the dry ingredients in a bowl and stir to combine. Add the melted butter and mix to make a crumb. Sprinkle crumb topping over the top of the strawberries and bake in the oven for 45 minutes or until golden brown.

Notes

This strawberry crumble is best served warm or at room temperature.

Oven temperatures are for conventional; if using fan-forced (convection), reduce the temperature by 20°C. | We use Australian tablespoons and cups: 1 teaspoon equals 5 ml; 1 tablespoon equals 20 ml; 1 cup equals 250 ml. | All herbs are fresh (unless specified) and cups are lightly packed. | All vegetables are medium size and peeled, unless specified. | All eggs are 55–60 g, unless specified.