



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

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.