



READY TO COOK
BY HARRIS FARM

RHUBARB & STRAWBERRY CRUMBLE



PREP
15 min



COOK
40 min



SERVES
6-8

INGREDIENTS:

CRUMBLE:

- > 200g Plain Flour
- > 50g Oats
- > 100g Butter
- > 50g Brown Sugar
- > 50g White Sugar
- > 1 Pinch Cinnamon
- > 1 Pinch Salt
- > 1 Tbsp Icing Sugar

FILLING:

- > 1 Rhubarb Bunch
- > 500g Strawberries
- > 30g Butter
- > 1 Lemon Zest
- > ½ Lemon Juice
- > 1 Vanilla Pod
- > 100g Brown Sugar

WHAT YOU'LL NEED FROM YOUR PANTRY:

- > Icing Sugar
- > White Sugar
- > Salt
- > Dollop Cream

METHOD - GET COOKING!



1 Preheat the oven to 200° C.

Cut the **rhubarb** into 3cm batons and **remove** the **leaves** from the **strawberries**.

2 In a medium hot pan, add the **butter**, **strawberries**, **rhubarb**, **lemon zest**, **lemon juice**, 100g **brown sugar** and **scrape** the **vanilla bean** adding the pod.

Cook for 10-12 minutes **until soft**, add to a **baking dish** and **set aside**.

3 Using the same pan, make the **crumble** by **melting butter** and **adding all** the **crumble dry ingredients**.

Turn off the **heat** and **mix well** until all **combines** into a crumble.

4 Add **crumble mixture** to the **baking dish** and ensure it is evenly covered.

Place into the **oven** and **cook** for 30 minutes **until golden**. **Remove** and **let rest** for 15 minutes.

Serve hot with dollop cream or vanilla ice cream and **dusted with icing sugar**.

ABOUT YOUR LEFTOVER INGREDIENTS...

- Use leftover oats for a delicious breakfast.
- Or a porridge or toast in the oven with honey and add dry fruits for a home made muesli.

For more recipe ideas, check out our website: <https://www.harrisfarm.com.au/recipes>



FEEDBACK OR QUESTIONS?

Shoot us an email at:
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