

Peach & Nectarine Crumble Recipe

Measuring by weight is far more accurate than measuring by volume. If you are serious about baking and want to produce consistently excellent products, use a scale.

Serves 8. Peach and nectarine can be substituted for apricots, plums, cherries, blueberries, raspberries, blackcurrants, strawberries & rhubarb...

Filling

3 lb. (1350g) peaches and nectarines, rinsed and quartered
1/2 cup (100g) granulated sugar
1/2 lemon, juiced
2 Tbsp (20g) cornstarch
1/2 vanilla bean, scrap out the seeds or 1 tsp (5ml) vanilla extract

Method

Combine sugar, lemon juice, cornstarch and vanilla pod and seeds together; mix in the fruits and refrigerate.

Crumble

1/2 vanilla bean, scrap out the seeds or 1 tsp (5ml) vanilla extract
7 Tbsp (100g) unsalted butter, cold and cubed
3.3 ounces (100g) brown sugar
3.3 ounces (100g) all-purpose flour
3.3 ounces (100g) hazelnut or almond or coconut meal
1 pinch salt

Method

Place all ingredients into a large bowl and work the mixture with your fingertips until you achieve consistency like sand. Do not over work. Refrigerate or freeze crumble until it has hardened before using.

Pie Assembly

Remove vanilla pod (dry and save to enhance your sugars) and transfer the fruit mixture into a shallow baking dish. Break crumble into pieces and spread over the fruits.

Baking

Position rack in the middle of oven. Preheat oven to 375°F (190°C) – lower temperature to 350°F (180°C) if using a convection oven. Bake peach crumble for about 35 minutes. Let cool to room temperature before serving. This dessert can be refrigerated up to 4 days; covered.



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