

Plum and Rhubarb Crumble

by Danny Boome
from Good Food Live

An oat topping, plums and rhubarb make a delicious crumble in Danny Boome's recipe for a brunch or dessert dish

Servings: 6

Level of difficulty: Easy

Preparation Time: 20 minutes

Cooking Time: 30 minutes

Ingredients

150g rhubarb, sliced into short lengths, any leaves discarded

250g Sugar

150g Plums, chopped, stones removed

250g wholemeal flour

200g porridge oats

100g Butter

100g brown sugar

2 tbsp clear honey

2 tsp ground cinnamon

2 tsp freshly grated nutmeg

pinch of ground cloves

crème fraiche, Greek yoghurt or fromage frais, to serve

Method

1. Place the rhubarb in a large saucepan. Add a little water and the sugar. Cover, bring to the boil, reduce heat and cook over a low heat until the rhubarb has softened, stirring now and then.
2. Drain the cooked rhubarb and mix with the plums.
3. Preheat the oven to 200°C/gas 7.
4. To make the crumble topping, place the wholemeal flour in a large bowl. Rub in the flour until the mixture resembles fine crumbs.
5. Stir in the oats, brown sugar, honey, cinnamon, nutmeg and cloves, mixing thoroughly.
6. Divide the rhubarb and plum mixture among 6 small ramekins or place in one large baking dish.
7. Spread the crumble topping over the rhubarb and plum mixture.
8. Bake the crumble for 15-20 minutes until the topping turns dark golden brown.
9. Serve warm from the oven with crème fraiche, Greek yoghurt or fromage frais.