

Recipe of The Week 11 August 2010

☒ Time to indulge in a pudding we think!

The easiest of puddings to learn is the crumble. It is particularly easy if you have a food processor, but if not you just have to learn how to make the crumble mix by hand.

So either put 100g of self-raising flour with 50g of margarine and 50g of sugar (either ordinary white granulated or demerara) into a food processor and mix till it looks like breadcrumbs – or – rub the fat with the flour between your fingertips till it looks a bit like breadcrumbs and then add the sugar.

Meanwhile put enough fruit with sugar to taste in the bottom of an ovenproof dish. You can use almost any fruit such as lightly cooked rhubarb, sliced apples, pears and you can mix it with some blackberries and some dried apricots. Then the piece de resistance: add some chopped nuts to the crumble mix. This will make the dish your own and no polite guest will think to ask if you bought it from Marks & Spencer.

Spread the crumble mix evenly over the top of the fruit and place in the oven at 190degrees C for about 30 minutes or until the topping goes golden brown. Yum.