



COOKING PASSION SINCE 1877

VEGAN PEAR AND GINGER CRUMBLE

Cooking Method: CircoTherm 180°C for 40 minutes or microwave combination at 180°C/180 Watts for 25 minutes **Prep Time:** 25 minutes **Serves:** 6-8



INGREDIENTS

Fruit mixture:

4 pears
1 tsp mixed spice
2 tbsp stem ginger syrup
2-3 cubes of stem ginger, finely chopped
Juice of half a lemon
1 tsp vanilla extract

For the crumble:

150g **oats**
50g **ground almonds**
100g **plain flour**
100g light brown soft sugar
1 tsp mixed spice
1 tsp cinnamon
1 tsp ground ginger
Pinch of sea salt
50g **flaked almonds**, roughly chopped
140ml olive oil

Allergens highlighted in **bold**.

PREPARATION

1. Pre heat the oven to 180°C on CircoTherm.
2. Add the crumble ingredients to a bowl and mix until combined.
3. Peel and slice the pears, then roughly chop them into cubes. Place in a ceramic dish and add the rest of the ingredients. Mix together. Add the crumble mix on top and lightly press down to cover the fruit mixture.
4. Place in the oven for 40 minutes or alternatively, place in the microwave combination at 180°C/180 Watts for 25 minutes.
5. Serve warm, with vegan vanilla ice cream or vegan cream.

