

Wild Berry Crumble with Chestnuts and Thyme

4 Servings

INGREDIENTS

400g wild berries
1.5 tbsp honey
A few sprigs of thyme
100g **chestnuts** (pre-cooked, without skin)
50g wheat **flour** type 405
75g oats
100g soft **butter**
3 tbsp sugar
1 pinch salt
Seeds from a vanilla pod

ALLERGENS HIGHLIGHTED IN BOLD



METHOD

Sort the berries, mix with the honey and put to one side. Finely chop the thyme. Coarsely chop the chestnuts with a knife. Mix both in with the flour, oats, 90g butter, sugar, salt and vanilla seeds and knead to a crumbly dough.

Preheat the oven to 180° C CircoTherm® Hot Air. Grease four small gratin dishes using the remaining butter. Divide the berries between the dishes (approx. 12 cm in diameter) and sprinkle the crumble on top. Bake in the oven at 180° C CircoTherm® Hot Air until crispy. Serve with a dollop of whipped cream.