

Wild Berry Crumble with Chestnuts and Thyme

4 Serving

INGREDIENTS

400 g wild berries
 1.5 tbsp honey
 A few sprigs of thyme
 100 g **chestnuts** (pre-cooked, without skin)
 50 g wheat **flour**
 75 g oats
 100 g 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, 90 g 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.