

# Pear Crumble

**Season:** Autumn/Winter

**Serves:** 30 tastes in the classroom  
or 10 at home

**Fresh from the garden:** lemons, pears

This is an easy sweet dish that is great in winter. Once you understand how to make a crumble you can do this with any fruit that happens to be in season, and experiment with flavours – perhaps adding nutmeg or star anise – and textures.

## Equipment:

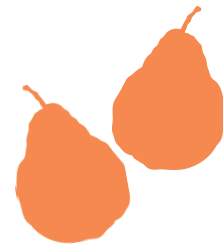
metric measuring scales, jug, cups  
and spoon  
clean tea towel  
chopping board  
cook's knife  
vegetable peeler  
citrus juicer  
large saucepan with lid  
medium bowl  
colander  
large baking dish  
wooden spoon  
2 medium mixing bowls

## Ingredients:

500 ml water  
juice of a lemon  
150 g caster sugar  
12 pears, peeled and chopped

### For the topping:

1/3 cup brown sugar  
1 tsp baking powder  
1 tsp ground ginger or cinnamon  
1/2 cup plain flour  
2 cups rolled oats  
60 g unsalted butter



## What to do:

1. Preheat the oven to 220°C.
2. Prepare all of the ingredients based on the instructions in the ingredients list.
3. Place the water, lemon juice and caster sugar in the saucepan. Bring to a simmer.
4. Drop the pears into the syrup.
5. Put the lid on the saucepan. Turn the heat down to low, and simmer for 7–10 minutes, until tender.
6. Drain the poaching juice off into a bowl (you can use this for future dishes, just store, label and freeze it). Place the fruit in the bottom of the baking dish.
7. To make the topping, mix the sugar, baking powder and ground ginger or cinnamon together in a bowl.
8. In another bowl, add the flour and oats. Crumble the butter into the mix and use your fingers to squeeze the ingredients together and form pea-sized pieces.
9. Toss the flour mixture in with the sugar mixture.
10. Spread the topping over the fruit.
11. Bake for 30 minutes or until topping is golden brown and bubbling at the edges.