

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.

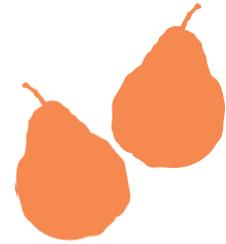
Equipment:

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
100 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.