



ITEM

Rhubarb and Apple Crumble

YIELDS:

4 - 6 portions

INGREDIENTS

2 tbsp lemon juice
zest of one lemon
3 cups Rhubarb, cut into 2 inch pieces
3 cups apples, granny smith, peeled, cored and sliced into 1 inch wedges
3/4 cup white sugar
1/4 cup flour
1 tsp cinnamon

Crumble

1 1/2 cup oats, quick cook
1 tsp cinnamon
1/4 tsp ground cloves
1/2 cup all purpose flour
1 cup brown sugar, loosely packed
4 ounces butter(by weight) 1 cup by volume, cut into cubes
Note: if using frozen rhubarb, then double the amount of flour in the fruit mixture

METHOD:

1. Preheat oven to 350° F.
2. Zest lemon and juice into bowl, set aside.
3. In a stainless steel mixing bowl, add rhubarb, apples, lemon zest, lemon juice and sugar, mix well and place in a 9 X 9 inch glass oven proof pan.
4. In another stainless steel bowl, add the oats, cinnamon, cloves and purpose flour and mix well.
5. Add the butter to oat mixture mix well with your hands until it reaches to pea size nuggets. Top rhubarb mixture with oat mixture and spread evenly.
6. Bake on a baking sheet for 35 – 40 minutes until brown.
7. Serve with whipped cream or ice cream!

Note: Local peaches and fresh blue berries are a great alternative to apples and rhubarb.

1/2 cup of honey can be used instead of sugar in the fruit mixture.

Aboriginal TV Chef **David Wolfman**

