



Berry Crumble

This recipe will make 4 servings of a juicy fruity crumble with a delicious oatly topping, perfect with hot custard.

Ingredients

For the filling

500g bag of frozen mixed berries, defrosted
1 ball stem of ginger (from a jar) finely chopped
Grated zest of an orange
4tbsp of castor sugar

For the Crumble

100g (4oz) Juvella Gluten Free White Fibre Mix
100g (4oz) of butter
100g (4oz) of Demerara sugar
75g (3oz) Juvella Gluten Free pure Oats

Method

1. For the filling, place the berries in a sieve over a bowl to drain away any excess juice.
2. To make the topping, place all the ingredients in a bowl and rub the butter in to resemble breadcrumbs.
3. Mix the drained fruits with the ginger, orange zest and the sugar.
4. Spoon into a medium sized ovenproof dish and top with the crumble topping.
5. Bake in a preheated oven for 20 - 25 minutes until crisp and golden and the fruity juices are beginning to bubble.