Fruits of the forest crumble (Desserts)

Preparation

Prepare all the ingredients, and butter a baking dish. Make a layer of fruits of the forest berries, and sprinkle thoroughly with sugar. Then, using a food processor, blitz together the cold butter, flour and sugar for a few seconds. You should get a mixture that looks like coarse breadcrumbs. Place this mixture over the fruit without levelling it off in any way. Bake at 200 degrees for 25 minutes. Serve.

Tips

If you want to make your berry fruit crumble even sweeter and more delicate, you could enrich it with some lovely juicy raspberries, blackberries or blueberries. Another excellent option is the apple crumble, widespread and well-loved in the Anglo-Saxon world.

Trivia

The name of this dessert derives from its characteristic “crumbly” topping.

Ingredients

- Fruits of the forest 450 grams (Frozen is fine)
- Plain flour 100 grams
- Butter 80 grams (Plus butter for greasing)
- Sugar 80 grams (Plus sugar for sweetening the berries)