



DIAMOND CLUB

SUMMER FRUIT CRUMBLE

For centuries it seems that France has been the culinary capital of the world. But today things may just be changing, with one single stroke of the English humble crumble breaking through the French resistance! If you walk through the villages of France late at night, you may just hear the very faint sound of secret 'crumbling' coming from family kitchens near and far... a beautiful sound.

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SERVES	PREPARATION	COOKING
6	15 mins	30 mins

SPECIAL EQUIPMENT

Small round gratin dishes (optional)

PLANNING AHEAD

You can prepare the crumble topping a day in advance and keep it in a sealed container in the fridge.

FOR THE SUMMER FRUITS

230g	strawberries, stemmed, halved and quartered
160g	raspberries
100g	blackberries
20g	caster sugar
¼	lemon, juiced
12 leaves	spearmint leaves
6 leaves	basil, fresh
1 pinch	freshly ground black pepper

FOR THE CRUMBLE TOPPING

120g	plain flour
60g	caster sugar
60g	demerara sugar
60g	unsalted butter, cut into 2cm pieces, at room temperature

TO COOK THE SUMMER FRUITS

20g	caster sugar
10g	unsalted butter

TO SERVE

	Icing sugar for dusting
180g	crème fraîche

METHOD

For the summer fruits

- In a large bowl, mix all the fruits together with the sugar, lemon, herbs and black pepper.
- Leave to macerate for 20 minutes whilst you prepare the crumble.

For the crumble topping

- Pre-heat the oven to 200°C.
- Sift the flour into a large bowl, add both sugars and stir to combine.
- Now lightly rub in the butter pieces using your fingertips, until you have a light breadcrumb texture; this will take about 4 minutes.
- Scatter the crumble topping directly onto a baking tray and cook in the pre-heated oven for 15 minutes until lightly coloured. Tip onto a plate and set aside to cool.

To cook the summer fruits

- In a large sautépan on a high heat, bring the caster sugar to a blond, golden caramel, add the butter, and allow it to melt and create an emulsion.
- Add the summer fruits and all the macerating juices.
- Cover with a lid and cook for 1 minute.

To serve

- Spoon the cooked summer fruits into your gratin dishes or serving bowls and cover with the cooked crumble mixture.
- Dust with a little icing sugar if you wish and serve with a large spoon of crème fraîche.

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