

Pineapple + blueberry crumble with basil + lime creme fraiche

Great for using up fruit that has past it's best!

Serves 2 portions

200gm pineapple (diced)

200gm blueberries

2 bananas

2 tablespoons of caster sugar

100ml water

Crumble topping

60gm plain flour

40gm oats

30gm demerara sugar

50gm cold butter

Place the diced pineapple into a saucepan and add the water and sugar, bring to the boil and then reduce the heat to a low simmer for 20 minutes. Once most of the liquid has evaporated and the pineapple has softened add the washed blueberries and continue to cook on a low temperature for a further 10-15 minutes. Chop the bananas into about 6 chunks each and add to the pan, coat the bananas in the juice from the pineapple and blueberries and remove from heat!

For the crumble,

Add the flour, oats, sugar and butter to a mixing bowl and rub together until 'crumble' like consistency.

In an oven proof dish place your fruit mix on the bottom and top with the crumble mix, place in a preheated oven and bake for 20-25 minutes [@160c](#).

In the meantime you can accompany the dish with;

Basil + lime creme fraiche

250gm creme fraiche

1 lime (zest + juice)

6 basil leaves chopped finely

Place all of the ingredients into a mixing bowl and whisk until aerated.

Once the crumble is cooked serve along side with the creme fraiche and enjoy!