

CRUMBLE WITH RED FRUITS

Ingredients

- 1 BOTTLE LIEFMANS FRUITESSE
- 80 G CASTER SUGAR
- 70 G WALNUTS
- 70 G OATS
- 50 G GROUND ALMONDS
- 30 G FLAKED ALMONDS
- PINCH OF SALT
- 1 TSP CINNAMON
- 50 G COLD BUTTER
- 500 G STRAWBERRIES AND RASPBERRIES

RECIPE

1. Preheat the oven to 150°C.
2. Bring the Liefmans Fruitesse and sugar to the boil and leave to reduce to $\frac{1}{3}$ for +/- 30 minutes.
3. Meanwhile, roughly chop the walnuts. Mix the oats, ground almonds, flaked almonds, salt, cinnamon and walnuts together in a bowl. Add the cold butter cut into small cubes and knead with your hands.
4. Pour the reduced Liefmans into an oven dish. Remove the strawberry husks, then quarter the strawberries. Add these together with the raspberries to the oven dish and mix in the Liefmans.
5. Carefully spoon the crumble on top and place in the oven for 15 minutes.
6. Remove from the oven and serve immediately, with a scoop of ice cream if you fancy. Very (n)ice!



Liefmans
ON THE ROCKS