

# Port & Berry Crumble



## Recipe By Jaxters

**Ref:** 912

**Heading:** Puddings

**Cuisine:** British & Irish

**Food Type:** Vegetarian

**No of Portions:** 6

## Ingredients & Prep

250 ml Port ruby

240 g Apple peeled cored & chopped

120 g Red currants

120 g Blackberries

120 g Black currants

60 g Caster sugar

2 tbsp Lemon juice

### **Crumble**

160 g Flour plain

125 g Butter salted cold

60 g Caster sugar

## Method

**Step 1** - For the crumble, place in a bowl the flour & caster sugar, mix together then place in the fridge to cool.

**Step 2** - Place all the fruit, sugar, port & lemon juice in a saucepan over a low heat & simmer for 6 minutes until soft, then set aside.

**Step 3** - Pre-heat oven to 170°C fan.

**Step 4** - When flour & sugar mix is cold grate in half the butter roughly mix with your fingertips, then grate in the rest of the butter, using your fingertips mix until you have a breadcrumb consistency.

**Step 5** - Pour berry mixture into a baking dish even out, then sprinkle over crumble mix & bake for 25 minutes or until golden brown.

## Suggestion & Tips

Eat warm with lots of double cream or vanilla ice cream. You could use different types of berries or fruit.