



Blackberry Crumble

Ingredients

Blackberry Filling

500g blackberries

2 tbsp cornflour

120g caster sugar

The zest of half a lemon

Pastry

200g plain flour

100g butter

A pinch of salt

The juice of half a lemon

1 tsp cinnamon

1 egg and the white of 1 egg

Crumble

100g flour

50g brown sugar

1/2 tsp cinnamon

A pinch of nutmeg

A pinch of salt

80g butter

Method

To make the pastry, add the flour, butter, cinnamon and salt into a NutriBullet and blitz. Then place into a large mixing bowl. Beat the egg with the lemon juice. Slowly add the egg into the mixing bowl until the pastry mixture form a smooth dough. Dust your counter with flour and empty out the ball of dough and knead into a round, flat piece, wrap in cling film and chill for half an hour.

Preheat the oven to 200 degrees celsius. Make the crumble by mixing the flour, brown sugar, cinnamon, nutmeg and salt and then rub in the butter with the tips of your fingers until a crumb is formed. Place the crumb on some baking paper on a tray and chill.

Grease a large round pie tin. Take the pastry out of the fridge and roll out flat about half a centimetre thick. Gently line the tin with the pastry, pushing lightly into the edges and cut off any leftover from the top. Make some light punctures with a fork and freeze for 10 minutes.

Place the crumble in the oven and bake for 15 minutes. Cover the pastry with tin foil and then some baking beans and bake until golden brown, for about 20 minutes. About 10 minutes in, remove the beads. Once the base is golden brown, brush with egg whites and cool.

For the filling, add the ingredients to a large pot to coat the blackberries with sugar and then simmer lightly. Once the base is cooled, add the filling and sprinkle the crumble on top.

Serve with a scoop of ice cream for a yummy dessert perfect for the changing of the seasons.