Mr Thomas’ Group
Pear and Rhubarb Crumble with
Honeyed Yoghurt

Season: Spring / Summer
Type: Dessert
Difficulty: Easy
Serves: 6 or 20 tastes
Fresh from the garden: rhubarb,
Recipe source: bestrecipes.com.au

### Equipment:
- Scales
- Knives
- Chopping Boards
- Saucepan
- Bowl
- Cup measures
- Ceramic baking dish

### Ingredients:
- 800 grams rhubarb
- 2 large pears
- ½ cup water

**Crumble**
- 1 cup plain flour
- ½ cup rolled oats
- ½ cup brown sugar
- ½ cup coconut
- 65 grams butter

**Yoghurt**
- 2 cups greek yoghurt
- 4 teaspoons honey

### What to do
- Pre-heat oven to 180°C
- Chop rhubarb into 3 cm pieces
- Peel, core and dice pears
- Place into a saucepan with water and cook over low heat for approximately 15 minutes or until fruit is tender.
- Spoon into baking dish
- Meanwhile make crumble
- Mix all the dry ingredients with the butter to form a breadcrumb like mixture
- Spoon over fruit and bake for 25 minutes or until golden brown
- To make yoghurt, mix 3 teaspoons of honey into the yoghurt.
- Place in serving bowl and drizzle with remaining honey.
- Serve with warm crumble