



## The Pantry “Summer Fruit Crumble”

100g caster sugar

250ml red wine

Vanilla pod split in half

2 star anise

1 tbsp lemon juice

450g summer berries (raspberries, strawberries, black currents cherries blackberries red currants)

### Crumble

175g plain flour

100g butter

100g light brown sugar

1tsp cinnamon

50g chopped almonds

50g chopped walnuts

### Citrus cream:

250g mascarpone cheese

Rind of 1 orange 1 lemon and 1 lime

Vanilla seeds

1-2 tbsp icing sugar

## Method

Preheat oven 180°C gas mark 4)

Place the sugar in a heavy saucepan with the wine, vanilla seeds, star anise, and lemon juice. Bring to the boil and simmer for 5 minutes until it thickens slightly, then add the berries and remove from the heat and cool.

To make the crumble place the flour in a bowl and rub in the butter until like fine breadcrumbs. Stir in the cinnamon, almonds, and walnuts and mix well.

Spoon the berries into a casserole dish or individual ovenproof dishes and place on a baking tray

Sprinkle over the crumble and sprinkle some fresh nutmeg on top with flaked almonds

Bake for 20 minutes and then reduce the temperature to 150°C for a further 15 minutes.

Serve with citrus cream. Beat the mascarpone cheese with the orange, lemon and lime rind and vanilla seeds. Sweeten with icing sugar and chill in fridge until ready to use.