

Rhubarb and Berry Crumble

10 servings

Ingredients:

1 lb rhubarb, cut into 1-inch pieces

1 lb strawberries, hulled and halved

½ cup sugar

8 tbsp all purpose flour

Fresh peppermint or spearmint leaves

2 cups pecan granola

1 stick unsalted butter, soft

2 cups crème fraîche

Preparation:

Preheat the oven to 400 degrees.

Put the rhubarb and berries in a bowl with ¼ cup of the sugar, 4 tbsp of the flour and about 20 mint leaves.

Mix well and transfer to a baking dish.

Put the remaining ¼ cup of sugar and 4 tbsp flour, the granola and the butter in a bowl and combine with your fingers until crumbly and well mixed.

Sprinkle over the fruit.

Bake for about 35 minutes or until the fruit is bubbling and the topping is browned.

Serve with crème fraîche.