



*"Pear and coconut crumble"*

# In The Kitchen

*with Encore Head Chef Luciano*

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Winter never tasted so good! This crumbly, baked goodness is a great family treat on a cold Winter's night! Served warm with a good dollop of cream, custard or ice cream. Where could you possibly go wrong?!

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## INGREDIENTS

5 William Pears

1 lemon halved

125g pitted dates

1/3 cup coconut sugar

75g unsalted butter, melted and cooled slightly

1/3 cup self-raising flour

1 cup almond meal

½ cup slivered almonds

1 tsp ground cinnamon

300ml double-thick cream

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## METHOD

1. Preheat the oven to 200C.

2. Peel and core the pears, rubbing the flesh with half a lemon to prevent them from going brown. Cut into thin wedges, then place in a 22cm round baking dish. Add the dates, 1 tbs coconut sugar, juice from remaining lemon half and 2 tbs water, and toss well to coat. Cover with foil and bake for 15 minutes or until just tender.

3. Meanwhile, to make crumble, combine butter, flour, almond meal, almonds, cinnamon and remaining 1/4 cup (35g) coconut sugar in a bowl. Remove foil from baking dish and stir pears to coat in syrup. Sprinkle crumble over pear mixture, then return to oven and bake, uncovered, for a further 20 minutes or until crumble is dark golden and pears are tender.

4. Serve warm with cream, ice-cream or custard!