

## Gooseberry Crumble



Gooseberry Crumble is a winner. Serve with custard or ice cream (or both) and you have a pudding fit for a king. In this recipe courtesy of [www.olivemagazine.com](http://www.olivemagazine.com), we have used the slightly sweeter red gooseberry, but yellow or green varieties will work equally well.

### What you will need:

500g gooseberries, topped and tailed, 85g caster sugar  
175g plain flour, 75g demerara sugar,  
85g salted butter (chilled and cut into small pieces).



The ingredients



Step 1

**Step 1** Preheat the oven to 160C/gas4. Toss the gooseberries with the caster sugar, then spread across the bottom of an ovenproof baking dish, topping off with 2 tablespoons water.



Step 2

**Step 2** Place gooseberries into oven for 10 minutes until the berries start to burst.

**Step 3** Meanwhile, place the flour and butter pieces into a mixing bowl. Using your fingers and thumbs, gently rub handfuls of the ingredients together to make a crumbly rough breadcrumb/sand-like textured mix.

**Step 4** Add the demerara sugar to the crumbly mix, and stir in well.

**Step 5** Pour the bubbling berries and their syrup into a baking dish

**Step 6** Spread the crumble mix evenly over the top of the berries. Place in middle of oven for approx. 45 mins, until the top is pale golden and crunchy, with gooseberry syrup bubbling beneath.

**Step 7** Enjoy!



Step 3



Step 4



Step 5



Step 6



Step 7