

Raciones para 1

1
Pear
15 g
Butter
1 teaspoon
Brown sugar
1 teaspoon
Cinnamon
30 g
Flour
30 g
Almond flour
30 g
Oat
30 g
Butter
15 g
Nuts
Salt

- 1 Dice the pear and place it in a platter or bowl suitable for oven. Add a teaspoon of brown sugar, 15g of diced butter, and a teaspoon of cinnamon. Bake for 10 minutes at 180°C.
- 2 Meanwhile, prepare the crumble by with your hands both flours, oat, diced and cold butter (30g), nuts, and a pinch of salt. Mix well until everything is well-combined but do not knead because we will need the lumps for our crumble.
- 3 Bake for 10 minutes at 180°C.
- 4 Serve with your favorite ice-cream.

Chef's Notes

<https://cookinglovers.teka.com/en/receta/crumble-crujiente-de-pera-y-canela/>

