Pear and oats crumble

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 180ºC.
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 180ºC.
4. Serve with your favorite ice-cream.

Chef's Notes

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