FIG & GINGER CRUMBLE

INGREDIENTS

5 figs

Cup of hot ginger tea

150g rolled oats

Handful of cashews, chopped

150g golden caster sugar

70g plain flour

175g butter, melted

2 tablespoons golden syrup

4 pears, chopped

3cm chunk of fresh ginger

The fresh ginger does something very special to the figs in this warming autumnal crumble. The fiery heat of the ginger complements the soft fruit and oaty topping so well. Just make sure you've perfected my homemade custard recipe (on page 173) to pour on top.

METHOD

Slice your figs into bitesize chunks and soak in hot ginger tea for 15 minutes.

Preheat your oven to 175°C/350°F. Choose your bowls – the crumble works equally well in a family-sized pudding bowl or about 4 individual bowls.

To make your crumble topping, add your oats, chopped cashews, 100g of the sugar and the flour to a bowl and then stir in the melted butter and golden syrup.

Drain your figs and add them to a bowl, along with the chopped pears. Grate your ginger on top and cover with the remaining 50g of sugar and stir together. Then cover with your oaty crumble.

Place in the oven for 35 minutes or until golden brown and bubbling. Serve warm with homemade custard.

