

## Warm rhubarb crumble



 48:22




**This recipe is available for:**

- Convotherm mini




**Accessories:**

1/1 GN Roasting and baking tray with drip drain, non-stick coating, useable on both sides, Flat, 3055630

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-  Chilled 4°C
-  1 Full Tray
-  From Scratch

**Stage 1**  
165 °C

-  Convection
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**Ingredients**

120 g	Flour
3 tsp	Oatmeal
90 g	Sugar
150 g	Butter
3 tsp	Brown sugar
700 g	Rhubarb

**1. Food Preparation**

For the crumble, mix flour, oatmeal, sugar, and butter. Mix it well and store it in the fridge. Clean the rhubarb and cut it in small pieces. Mix those with the brown sugar. Spread the butter in small heat resist ceramic bowls and add the rhubarb into it. Dispense the crumble dough now on each bowl and put them on a black baking tray. Place the tray now in the preheated Convotherm.

**2. Cooking Instruction**

Don't use combi as a cooking method. The filling will overboil, and the crumble will not get crunchy.

**3. Food Serving Instruction**

Serve it warm and sprinkle it with icing sugar. Serve it with a scoop of vanilla ice cream.