Desserts / Japan

clementine segments and mandarin segments crumble · Japan

Warm fruit under a crisp oat topping with a sweet Japan-inspired seasoning.

Time 50 min **Servings** 4

What you'll need.

- ☐ 350 g peeled clementine segments
- ☐ 300 g peeled mandarin segments
- ☐ 100 g plain wheat flour
- ☐ 80 g rolled oats
- ☐ 80 g butter
- ☐ 60 g sugar
- ☐ 15 g cornflour
- ☐ 3 g matcha powder

Let's make it.

01 Heat the oven to 190°C. Chop the fruit and remove any remaining stones or pips.

02 Mix the fruit with the cornflour, half the sugar and the listed sweet seasoning. Spread in a baking dish.

03 Rub the flour, oats, butter and remaining sugar together with your fingertips to form coarse crumbs.

04 Scatter over the fruit and bake for thirty to thirty-five minutes until golden on top with tender fruit.

05 Cool for five minutes before serving. If using rhubarb, check that all pieces are completely tender.

AI-developed, not kitchen-tested.

Recipe & provenance DVS Recipe Studio / DVS Recipe Studio · AI-developed variation / CC0 1.0.
Original recipe and attribution CC0 1.0
recipes.dvs-services.be / studio-jp-20-09-1eaf390