Desserts / Thailand

# rhubarb stalks and mango crumble · Thailand

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

**Time** 50 min **Servings** 4

## What you'll need.

- ☐ 350 g rhubarb stalks without leaves
- ☐ 300 g peeled, stoned mango
- ☐ 100 g plain wheat flour
- ☐ 80 g rolled oats
- ☐ 80 g butter
- ☐ 60 g sugar
- ☐ 15 g cornflour
- ☐ 3 g finely grated lime zest

## 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.
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