



persiMon® Cranberry Crisp with Hazelnut Crumble

Makes 2-4 servings

Fruit Filling

2 cups (500 ml) persiMon® peeled, cut in wedges
3/4 cup (180 ml) cranberries, fresh or frozen
1/2 cup (125 ml) sugar
1/2 vanilla bean, scraped
2 tbsp. (30 ml) cornstarch

Crumble

1 cup (250 ml) instant oatmeal
1 cup (250 ml) flour
1/2 cup (125 ml) brown sugar
1/4 cup (60 ml) hazelnuts, chopped
1/2 cup (125 ml) cold butter, in cubes

Preparation

Preheat oven to 375°F.

In a large bowl, mix all the ingredients for the fruit filling, and set aside on the counter while you prepare the crumble.

In another bowl, mix all the ingredients for the crumble, and toss with your fingers, leaving little bits of butter in the mix. This will create a shortbread texture.

Spread the fruit filling in an oven safe dish, and cover with the hazelnut crumble.

Bake about 40 minutes.

Serve with a vanilla Chantilly cream and a glass of Xeres.

