

persiMon® Cranberry Crisp with Hazelnut Crumble



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.

