

Summer Berry Crumble

Ingredients:

- 1 lb frozen mixed berries (blueberries, raspberries, strawberries)
- ½ cup granulated sugar
- 2 lemons, zested and juiced
- 2 tsp cornstarch
- 2 cup rolled oats
- ½ cup honey
- ¼ tsp salt

Method:

Preheat oven to 350°F.

Place frozen berries, lemon zest, lemon juice, sugar, and salt in a large pot. Add a ½ cup of water to help prevent scalding. Let berry mixture simmer for 10 minutes on medium heat until berries are softened, and sugar is dissolved, adding more sugar if desired.

While the berries are cooking, put honey in microwave for 10 seconds to warm. Mix the oats and honey together and place on a cookie sheet with parchment paper, pressing into an even layer. Bake oats for 8-10 minutes or until they are golden brown. Let cool until oat clumps solidify and become crunchy.

In a separate bowl, mix cornstarch with cold water until it reaches a thick consistency (approx. 2 tsp). Whisk into pot with berries and let the mixture return to simmer and thicken for 2-4 minutes, it should be thick enough to coat the back of a metal spoon. Allow berries to cool for 5 minutes then spoon them into 4, 6-ounce ramekins or one large serving bowl and sprinkle with oat crumble. Enjoy as is or with a scoop of ice cream!

Recipe by Chef Jacob Rich



ATLANTA BOTANICAL GARDEN