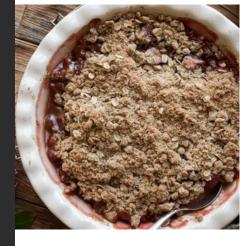
'Rhubarb counble takes me back to my days in the UK, where it was a true comfort descert on child yearings. If ell in low with the balance of tart rhubarb and buttery crumble—it's simple, trustic, and full of charm. In Bermuds, I like to add a rouch of citrus for brightness, giving it that island freshness. It's the perfect bridge between my Bermudian roots and the British classics I've come to admire."



- Ingredients
- · For the Filling:
- 500g fresh rhubarb, trimmed and chopped into 1-inch pieces
- 100g caster sugar
- 1 tsp vanilla extract
- 1 orange (zest and juice)
- 1 tbsp cornflour
- For the Crumble Topping:
- 150g plain flour
- 100g cold unsalted butter, cubed
- · 75g light brown sugar
- · 50g rolled oats
- Pinch of salt



Rhubarb Crumble



PrePrep Time: 15 mins | Cook Time: 40 mins | Total Time: 55 mins

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- 1. Preheat Oven:
- 2. Heat your oven to 180°C (350°F).
- 3. Make the Filling:
- 4. In a bowl, toss rhubarb with sugar, orange zest and juice, vanilla, and cornflour. Spoon into a baking dish.
- 5. Prepare the Crumble:
- 6. In another bowl, rub the butter into the flour using your fingertips until the mixture looks like coarse breadcrumbs. Stir in brown sugar, oats, and a pinch of salt.
- 7. Assemble & Bake:
- 8. Sprinkle the crumble evenly over the rhubarb and bake for 35-40 minutes until the top is golden and the fruit is bubbling around the edges.
- 9. Serve:
- 10. Let it rest for 10 minutes, then serve warm with custard, cream, or a scoop of vanilla ice cream.

CHEF WILL'S TIPS:

- For the best texture, keep your butter cold and don't over mix the crumble — those small buttery clumps bake into the perfect golden crunch. A sprinkle of demerara sugar on top before baking adds extra crispness and shine
 - Chef William Smith Local
 - www.willsmithkitchen.com
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