

"Rhubarb crumble takes me back to my early days in the UK, where it was a true comfort dessert on chilly evenings. I fell in love with the balance of tart rhubarb and buttery crumble — it's simple, rustic, and full of charm. In Bermuda, I like to add a touch 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



Serves: 6



PrePrep Time: 15 mins |

Cook Time: 40 mins |

Total Time: 55 mins

Method

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:

- Chef Will's Tip !!
- 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.willsmithskitchen.com
- [#WillSmithKitchen](#) "Bringing Local Flavor to Every Table"