

Pear, date & chocolate crumble



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Preparation 25 mins | Cooking 50 mins | Serves 6-8

5 Beurre Bosc pears
1 lemon, juiced
2 tbs water
Butter, for greasing
10 fresh Medjool dates, deseeded and roughly chopped
125g dark chocolate, roughly chopped

Crumble:

$\frac{3}{4}$ cup plain flour
 $\frac{3}{4}$ cup lightly-packed brown sugar
 $\frac{1}{2}$ cup rolled oats
 $\frac{1}{2}$ tsp ground cinnamon
125g chilled butter, cut into small cubes

STEP 1 Peel, quarter lengthways and core pears. Roughly chop and place into a 20cm square baking dish. Sprinkle with lemon juice and water. Gently toss to combine. Cover and microwave on high for 6-8 minutes until just tender. Remove and stand for 5 minutes. Drain pears. Wipe baking dish dry with paper towel then grease with butter. Combine pears and dates in the prepared dish. Set aside to cool.

STEP 2 Preheat oven to 180°C/160°C. To make crumble, combine flour, brown sugar, oats and cinnamon in a bowl. Rub in butter until mixture resembles coarse breadcrumbs. Top pear and dates with chocolate then sprinkle with crumble to cover. Bake for 35-40 minutes until pears are tender and crumble is crisp. Stand for 10 minutes and serve. Add garlic and broccolini and cook, tossing, over medium-high heat for 2-3 minutes until hot. Toss through almonds and extra-virgin olive oil. Season with salt and pepper to taste and serve with lemon wedges.