

## STRAWBERRY RHUBARB CRISP

These are easy to make and can be made as one large crisp, or in individual ramekins if you prefer. They can be served hot or at room temperature – perfect to end a great picnic meal.

### Ingredients:

#### Ten Small Ramekins OR One Large Souffle Dish

Butter	2 Tbs
Sugar	6 Tbs
Brown Sugar	3 Tbs
Lemon Juice	2 tsp
Cornstarch	2 Tbs
Strawberries	1 ½ pints (whole)
Rhubarb	1 pound

### Crisp Topping:

Butter (cool)	¼ cup
Brown Sugar	¼ cup
Almond Flour	2 Tbs
Salt	1 tsp
Vanilla	1 tsp
Flour	1 Tbs
Cinnamon or other spice	¼ tsp
Nuts and or oats	¼ cup

### Special Equipment:

Ramekins  
Mixing Bowls

### Method:

Brush each ramekin with softened butter. Place ramekins in refrigerator to chill, Prepare the strawberries by washing them and cutting into small chunks. Prepare the rhubarb by trimming the ends, and carefully peeling the outer skin with a small paring knife, then cut it into similar sized chunks. Toss the strawberries and rhubarb in a bowl with lemon juice, brown sugar, sugar, salt, vanilla, and cinnamon. Taste and adjust seasoning if needed. Then add the cornstarch and toss well so that there are no lumps of cornstarch.

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FRUIT CRISPS P.2

Make crisp topping – place all ingredients except nuts and oats into a small bowl. Gently massage with fingertips to create a sand-like consistency. Add nuts and/or oats and continue to incorporate with fingertips.

Place a generous amount of fruit mixture into each prepared ramekin and top with a generous amount of crisp topping. Bake at 350 until topping begins to brown and fruit juices begin to bubble.

Cool on a wire rack and serve warm or at room temperature.

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Notes:

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