

Strawberry Rhubarb Crumble

What You'll Need

Almond Crumble Topping:

- 3/4 cup slivered almonds, toasted
- 1 cup all-purpose flour
- 1/3 cup sugar
- 1/4 teaspoon kosher salt
- 1 stick butter

Crumble:

- 6 cups rhubarb, cut into 1/2-inch pieces
- 1 cup roughly chopped strawberries
- 1/2 cup sugar
- 2 tablespoons cornstarch
- Zest and juice of 1/2 lemon

Topping:

- 1 cup mascarpone cheese

Directions:

Preheat the oven to 375 degrees F.

For the almond crumble topping: In a food processor, pulse the almonds until finely ground. Add the flour, sugar and salt. Pulse to incorporate. Add the butter and pulse until the butter is dispersed in walnut-size pieces throughout. Set aside at room temperature.

For the crumble: Mix the rhubarb, strawberries, sugar, cornstarch, lemon zest and lemon juice in a large mixing bowl. Fill four 4-inch ramekins almost to the top. Sprinkle about 2 tablespoons of the almond crumble on the top and place in the oven. Bake until the filling bubbles and the topping is golden brown, about 20 minutes. Let stand for 5 minutes.

For the topping: Using a whisk or whisk attachment and stand mixer, whip the mascarpone on medium-high speed for about 2 minutes, to increase the volume. Reserve and refrigerate until ready for use.

To serve: Once rested, top each ramekin with 2 tablespoons of whipped mascarpone.



Prep Time: 20 Minutes **Inactive:** 5 Minutes **Cook Time:** 20 Minutes: **Total Time:** 45 Minutes

Yield: serves 4

Recipe Courtesy of [Food Network](#)