

Pear, ginger & whisky crumble

This is a kind of Asia meets Scotland twist on a classic crumble. Juicy pears with stem ginger give the Asian element, with whisky & ginger wine (a delicious drink on its own known as a Whisky Mac and a favourite winter warmer for Andy) along with oats adding the Scottish touch.



Ingredients

Crumble topping

125 g plain flour
100 g rolled oats
1 teaspoon ground ginger

90 g demerara sugar
115 g butter
Handful chopped walnuts (optional)

Pear filling

75 ml ginger wine
25 ml whisky (nothing too peaty that will overpower the other flavours)
100 g demerara sugar

4 just ripe pears, peeled, cored and cut into smallish chunks
2-3 marble sized pieces of stem ginger, finely chopped

Method

Mix the flour, oats, sugar and ground ginger together, then cut in the butter, rubbing it into the dry mixture with your fingertips until it resembles fine breadcrumbs. Add the walnuts if desired and set aside.

Mix the ginger wine and whisky in a saucepan with the sugar and heat gently until the sugar is dissolved, then bring to a boil, add the pear chunks, and cook for a couple of minutes, stirring occasionally. Stir in the chopped stem ginger then pour the mixture into a baking dish.

Spread the crumble mixture on top, leaving a slight gap around the edges and bake in a hot oven (200°C) for 25-30 minutes until the filling is bubbling around the edges and the topping is golden brown.

Serve with a scoop of vanilla ice cream or Greek yogurt, topped with a drizzle of stem ginger syrup and a walnut half.

A recipe from the galley of *Pipit*



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