



## FEIJOA AND RHUBARB CRUMBLE

<b>Season:</b>	<b>Autumn</b>
<b>From the garden:</b>	<b>Feijoa, rhubarb</b>
<b>Type:</b>	<b>Dessert</b>
<b>Difficulty:</b>	<b>Easy</b>
<b>Country of origin:</b>	<b>England</b>
<b>Serves:</b>	<b>6 serves or 30 tastes</b>
<b>Source:</b>	<b>Andea Habacht, GTT specialist, Oropi school</b>

### Equipment

- \*chopping board and knife
- \*bowls
- \*baking tray
- \*measuring cup and spoons
- \*baking dish

### Ingredients

- \*1,5 kg feijoas
- \*4 stalks rhubarb
- \*3 tbsp liquid honey
- \* $\frac{1}{2}$  cup sugar
- \*1 cup flour
- \*1 cup rolled oats
- \* $\frac{1}{2}$  cup desiccated coconut
- \*150 g butter or margarine
- \*1 tsp baking powder
- \*1 tsp cinnamon
- \*pinch of salt

### Method

- 1.preheat oven to 180 degrees
- 2.cut feijoas in half and scoop out the flesh
- 3.wash rhubarb and cut into 3 cm long pieces

4. place the rhubarb on a baking tray, drizzle with honey and bake in the oven until tender but not falling apart (about 10 minutes)
5. to make the crumble, place the flour, oats, coconut, baking powder, cinnamon and salt into a bowl and add the butter or margarine in small pieces
6. rub the butter into the dry ingredients until they resemble breadcrumbs
7. place the feijoas and rhubarb into a baking dish and top with the crumble mixture
8. bake for around 30 minutes until golden

**Skills:** *measuring, chopping, mixing*