



Design Your Own Plum Crumble

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- Plums have many complimentary flavours, and you can choose to add any of these to the plums in your crumble such as; 1 tsp cinnamon, 1 tsp ground ginger, the zest of 1 lemon or orange, 1 tsp vanilla extract. Which do you like the sound of?
- Plums can be quite tart, but this mellows once they've been cooked. The tartness will also depend on which variety you use. Try and find British grown varieties if you can, these are best in season from August to October in the UK.
- It doesn't have to be an exclusively plum, plum crumble. Try replacing half of the plums with peeled chopped apples. Just make sure you keep to 1kg fruit.
- For your topping you will need flour, butter and sugar. You'll need to use these in a ratio, which we have explained on the next page – writing a recipe is a bit like doing a mathematical sum. You can use a mix of rolled oats and ground nuts like almonds or hazelnuts in with your flour if you like, just make sure you keep to 240g total for 1kg fruit.
- Serve your finished crumble with custard, ice-cream, cream, crème fraiche or Greek yoghurt.



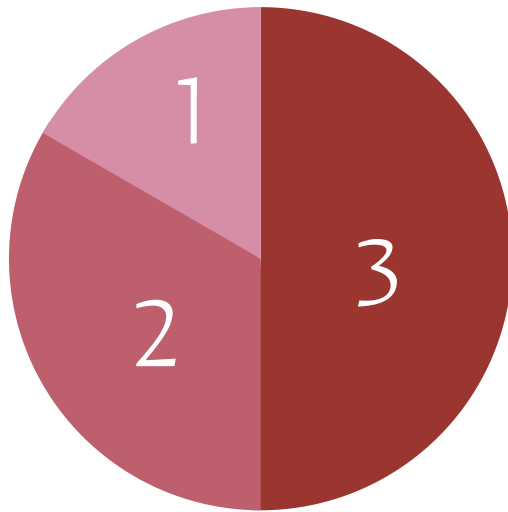
We'd love to see how you design your crumbles. Send photos or drawings of your finished dishes to ceri@gardenmuseum.org.uk

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Crumble Maths

A ratio compares values, telling us how much of one thing there is compared to another thing.

The crumble topping ratio is 3 parts flour to 2 parts butter to 1 part sugar which is written 3:2:1. You can also explain this in fractions, in percentages, or on a pie chart.



In our recipe there is 240g flour, 160g butter, 80g sugar

3 parts ($80\text{g} \times 3$)

2 parts ($80\text{g} \times 2$)

1 part ($80\text{g} \times 1$)

Exercise : If you have 100g sugar, how much butter and flour do you need to make your crumble topping?

Recipe

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You will need

An oven pre-heated to 180°C (fan)

A pie dish approx. 20cm x 30cm

A mixing bowl and wooden spoon

A sharp knife and chopping board

1kg plums

2 tbsp honey

1 tsp ground cinnamon

240g* plain flour

160g cold butter, cubed

80g demerera sugar

*Instead of just using flour in your topping you can substitute some of it for rolled oats and finely ground almonds e.g. 125g flour, 65g oats, 50g ground almonds.

Demerera is a brown sugar with large grains which gives a crunchy texture



First, using the lightest touch of your cold fingertips, rub your butter into the flour till crumbly.



Stir in your sugar, and chill the topping in the fridge for 20 minutes.



Glide your knife around the plums, keep your fingers in the bridge position.



Twist and open out the plums

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Remove the stone using a teaspoon, or if they are stubborn, very carefully use a knife.

Chop the plum halves into quarters. Chop flat side down and use the bridge!

Put the chopped plums into a baking dish and toss with 2 tbsp honey and 1 tsp cinnamon or your flavouring of choice.



Scatter the chilled topping over the plums

Bake in the oven at 180°C (fan) for 40 minutes

...or until browed and crispy on top, and the plums are bubbling and syrupy