

Blueberry and oat crumble verrine with maple whipped cream |

Recipe for 4 servings

Description

A verrine with a taste of Quebec!

Note

Feel free to use any other fruit you prefer!

Ingredients

Crumble

- 30 Gr Flour
- 30 Gr Oatmeal
- 30 Gr Brown sugar
- 30 Gr Butter
- 0.50 Tsp Baking powder

Blueberries

- 150 Gr Frozen blueberries
- 1 Tsp Cornstarch
- 30 Ml Maple syrup

Chantilly

- 125 Ml Cream 35%
- 30 Ml Maple syrup

Preparation

- Preparation time **30 mins**
- Preheat your **oven** at **365 F°**

Crumble

In a bowl, combine the oats, flour, brown sugar and baking powder.

Add the room-temperature butter, cut into small cubes. Mix to a crumble consistency.

Bake at 185C / 365F. Every 4-5 min, using a spatula, stir the crumble onto the baking sheet, repeating 3 times, for a baking time of about 15 min.

Blueberries

Mix all the ingredients in a small saucepan and heat to boiling point.

Leave to cool a little before pouring into verrines.

Chantilly

Remove a bowl of cream from the fridge and add the maple syrup. Using a whisk, whip the cream until stiff, being careful not to go too far.

We're looking for a cream that holds together well. Once whipped, keep in the fridge.

On the plate

Place the blueberry compote in the bottom of your verrines, then add the crumble and finish with the maple whipped cream.

Bon appétit!