



Wild Blueberry Pear Crumble

Ingredients:

2 Anjou pears, peeled and cored
3 3/4 cups (925 mL) frozen wild blueberries
3 tbsp (45 mL) granulated sugar

Crumble:

2/3 cup (150 mL) all purpose flour
1/4 cup (50 mL) walnut halves, finely chopped
3 tbsp (45 mL) granulated sugar
3 tbsp (45 mL) butter, melted

Garnish:

3/4 cup (175 mL) whipping cream
2 envelopes (8 g each) vanilla sugar
1 tbsp (15 mL) cinnamon



Preparation:

Dice pears and place in bowl. Add wild blueberries and sugar and stir to combine. Divide mixture among four 2-cup (500 mL) heatproof ramekins.

In bowl, combine flour, walnuts and sugar. Drizzle butter over top and stir until coarse crumbs form. Sprinkle evenly over top of fruit mixture. Bake in 400 F (200 C) oven for about 20 minutes or until fruit is bubbly and top is golden. Let cool slightly.

Meanwhile, whip cream, vanilla sugar and cinnamon until firm peaks. Serve alongside.

Preparation Time: 15 minutes; cook time: 20 minutes

Servings: 4

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Recipes to be used in association with or credited to the Wild Blueberry Association of North America (www.wildblueberryassociation.ca). For additional recipes, visuals and information or to arrange an interview or in-studio segment, please contact Susan Willemsen or Ruth Colapinto at The Siren Group Inc. Tel: (416) 461-5270.

Email: susan@thesirengroup.com or ruth@thesirengroup.com. Visit www.thesirengroup.com or on Twitter, Facebook or Instagram @thesirengroup.