

Summer Berry Crumble with Honey Thyme Creme Anglaise + Chantilly Cream

Serves 16

INGREDIENTS

For the Summer Berry Crumble:

2 cups blueberries
2 cups raspberries
2 cups blackberries
2 cups strawberries, hulled and sliced in half
1/2 cup granulated sugar
Pinch cinnamon
2 Tbsp cornstarch
1/2 lemon, juiced

For the Crumble Topping:

2 1/4 cups all purpose flour
1 cup + 2 Tbsp sugar
1.5 tsp ground cinnamon
1 1/2 cups rolled oats
338 grams unsalted butter, melted

Thyme+ Honey Crème Anglaise:

1 cup + 2 tbsp heavy cream
1/4 cup + 2 Tbsp whole milk
8 sprigs of fresh thyme
4 egg yolks
1/4 cup sugar
1 Tbsp wildflower honey

Chantilly Vanilla Cream:

1 1/2 cups heavy whipping cream
3 tbsp icing sugar
1/2 tsp vanilla paste

METHOD

For the Summer Berry Crumble:

Preheat oven to 350°F.

Line a rimmed baking sheet with foil, to catch the juice dripping.

In a mixing bowl, combine berries with sugar, cinnamon, cornstarch and lemon juice. Stir gently to combine. Spread berry mixture out on a 10-inch tart or gratin dish.

Transfer to a 1.5-litre-capacity ovenproof dish.

To make the crumble topping, place the flour, sugar, cinnamon, oats and butter in a large bowl and mix until just combined. Spoon the crumble mixture over the berry mixture and place the dish on a large baking tray. Bake for 40–45 minutes, or until the crumble is golden.

Thyme Crème Anglaise

Place the cream and milk in a saucepan, and add the thyme. Bring to a boil and turn off the heat. Let the thyme steep for about 15 minutes or until the milk is flavored. For a stronger taste, steep longer.

Meanwhile, beat the egg yolks, sugar and honey until smooth. Temper by slowly drizzling the hot cream mixture into the cool yolks and whisking constantly. This method slowly raises the temperature of the eggs without the risk of curdling or scrambling. Strain into a new saucepan and continue to cook, stirring constantly, until the mixture coats the back of a spoon or reaches 180F. Strain into a large bowl, or container, stirring to cool down. Cover with plastic wrap and place in refrigerator until ready to use.

For the Chantilly Vanilla Cream:

Place whipping cream, and icing sugar in a chilled mixing bowl and beat with a wire whisk until stiff peaks are formed. Fold in vanilla paste, and chill until ready to use.