



JAFFA SWEET RED ORANGE AND RHUBARB CRUMBLE

Makes

12

Time

1
Hour

Level

Simple

Kcal

366
per portion

You will need

For the filling:

- 1 x Jaffa Sweet Red Orange (zested and juiced)
- 800g Forced Rhubarb (chopped)
- 125g Sugar *of your choice*
- 1 TBSP Arrowroot Powder

For the topping:

- 1x Jaffa Sweet Red Orange (zested)
- 375g Spelt Flour
- 250g Oats
- 125g Roasted Hazelnuts (chopped)
- 7 TBSP Butter *of your choice*
- 6 TBSP Sugar *of your choice*

Our step-by-step guide

Step 1

Pre-heat the oven to gas mark 4/180°C/fan 160°C.

Step 2

Toss together the Rhubarb, Jaffa Sweet Red Orange juice, zest, and Arrowroot powder. Arrange in a large baking dish, then top with the sugar.

Step 3

In a mixing bowl, stir together the Oats, Spelt Flour, Jaffa Sweet Red Orange zest and sugar. Rub the butter into the mix until it resembles breadcrumbs, then scatter over the fruit. Bake until fruit is bubbling, and crumble is golden brown, this should take around 45 minutes. Scattering the hazelnuts over half-way through baking.

Step 4

Once finished, serve hot with ice cream.

Step 5

Enjoy!

USE THE HASHTAG
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