



JERNEJ KITCHEN

STRAWBERRY CRISP

Strawberry Crisp is one of the best ever summer recipes. Juicy, sweet strawberries topped with crispy, golden-brown crisp without oats. Yum!

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| SERVES | 6 | PEOPLE |
| PREPARATION: | 15 | MINUTES |
| BAKE: | 45 | MINUTES |
| TOTAL TIME: | 60 | MINUTES |

STRAWBERRY FILLING

- 700 g (1 1/2 pound) strawberries
- 100 g (1/2 cup) sugar
- 1 tsp vanilla paste or vanilla extract
- 3 tsp cornstarch
- 1 tbsp lemon juice, freshly squeezed

CRISP

- 210 g (1 1/3 cup) all-purpose flour
- 100 g (1/2 cup) sugar
- 50 g (1/4 cup) packed brown sugar
- 1/2 tsp vanilla paste
- 170 g (1 1/2 stick) cold butter

SERVE (OPTIONAL)

- 6 scoops of best vanilla ice cream

TOOLS AND EQUIPEMENT

- knife
- round baking dish (approx. 24 cm or 10-inch)
- bowl
- sheet pan

STRAWBERRY FILLING

Make the strawberry filling. Clean the strawberries and cut them in smaller chunks. Add to a round baking dish (approx. 24 cm or 10-inch). Sprinkle sugar over the strawberries and add the vanilla, cornstarch, and freshly squeezed lemon juice. Stir to combine and set aside for 10 minutes. Preheat the oven to 190 °C / 375 °F.

CRISP

Make the delicious crisp topping. In a bowl, stir to combine all-purpose flour, sugar, brown sugar, a pinch of salt, vanilla paste, and cold butter cut in small cubes. Using your fingertips, rub the butter into the flour mixture until there are no lumps or chunks of butter left and the mixture is crumbly. Spread the crisp with your hands evenly over the strawberries in the baking dish. Place the baking dish with the Strawberry Crisp on a sheet pan. Place in the preheated oven on the middle rack. Bake for 45 - 50 minutes at 190 °C / 375 °F.

SERVE

Remove the baked Strawberry Crisp from the oven and leave to cool slightly, then serve warm or at room temperature with a generous scoop of vanilla ice cream.