



JERNEJ KITCHEN

TARRAGON CRUMBLE FOR DESSERTS

Tarragon Crumble is the perfect addition to many desserts like mousse, custards, panna cotta, and many more. It's simple and quick, and it stores well.

FOR	4	PORTIONS
PREPARATION:	5	MINUTES
BAKE:	15	MINUTES
TOTAL TIME:	20	MINUTES

CRUMBLE

60 g (1/2 cup) all-purpose flour

60 g (1/2 cup) sugar

60 g (1/2 cup) ground almonds

1 tbsp fresh tarragon

5 tbsp (60g) butter

TOOLS AND EQUIPEMENT Sponsored

30 cm x 40 cm (or 12-inch x 16-inch) baking sheet

parchment paper

bowl

grater

PREPARATION

Preheat the fan-assisted oven to 170°C / 340°C or a regular oven to 180°C / 350°C. Line a 30 cm x 40 cm (or 12-inch x 16-inch) baking sheet with parchment paper.

TARRAGON CRUMBLE

Combine all-purpose flour, ground almonds, sugar, and diced tarragon in a bowl. Cut the cold butter into small cubes and add to the dry ingredients. Using your fingertips, lightly rub the butter into the mixture to get a sand-like texture, then knead it together to combine. Refrain from overworking the mixture. Grate the mixture over the prepared baking sheet. Place in the oven and bake for 15 - 20 minutes or until golden brown and crunchy. Cool, and keep in an airtight container at room temperature until needed.