



JERNEJ KITCHEN

STRAWBERRIES WITH CRUMBLE AND RHUBARB SORBET

Perfect for a birthday party, picnic or a well deserved dessert on the weekend.

SERVES	4	PEOPLE
PREPARATION:	60	MINUTES
BAKE:	12	MINUTES

CRUMBLE

75 g icing sugar

85 g plain white flour, type 500 / type 00

1 lemon, zest

50 g butter, softened

MARINATED STRAWBERRIES

500 g strawberries, fresh

3 tbsp icing sugar

1 leaf fresh mint and 1 leaf fresh citron verbena

1 lemon, juice

RHUBARB SORBET

400 g rhubarb granita

TOOLS AND EQUIPEMENT

bowl

baking tray

parchment paper

grater

plastic kitchen foil

blender

CRUMBLE

First prepare the crumble. In a bowl mix together the sugar, flour and zest of one lemon. Put in small cubes of softened butter and lightly rub into the flour mixture using your fingertips until there are no more big lumps of butter. Knead to form a bowl. Wrap the dough in a plastic wrap and put in a fridge for 2 hours.

Preheat the oven to 200°C / 395°F. Grate the crumble dough with a grater, using the side with the largest holes. Place it all over a baking tray, lined with parchment paper. Lower the oven temperature to 190°C / 375°F and bake for 8 minutes. Take it out of the oven, slice it the way you need it. We used a round pastry ring for our dish and bake it again for 3 - 4 minutes, until golden. Let it cool for about 10 - 15 minutes.

MARINATED STRAWBERRIES

Wash the strawberries and cut the tops with green leaves off. If you have bigger strawberries, cut them in half. Put the strawberries in a bowl, sprinkle them with sugar and 1 tbsp of lemon juice. Gently combine with a spoon, so that the sugar dissolves completely, add the mint or citron verbena or both. Set aside until needed.

RHUBARB SORBET

Take your rhubarb granita out of the fridge, crush it, so that you get small chunks and blend it right away, so that it becomes smooth and silky, like an icecream. First blend on a maximum speed for about 10 seconds, stop and repeat the process until you get a silky sorbet.

SERVE

Fill your plates with marinated strawberries, then place pieces of crumble on top of it and finish with a nice, silky scoop of rhubarb sorbet. Enjoy.

TIP

To get a nice, smooth shape of the sorbet, place a spoon under a hot running water and scoop the sorbet out of the bowl.