



COOKING PASSION SINCE 1877

**Cooking Method:** CircoTherm® 170°C for 25-30 mins

**Level:** Easy    **Time:** Ready in 1 hour    **Serves:** 4

## CHOCOLATE STUFFED BAKED PEAR WITH CINNAMON BAKED CRUMBLE



### INGREDIENTS

4 ripe pears  
55g chocolate cake crumbs  
1 tbsp chocolate spread  
  
170g plain flour  
85g dark soft brown sugar  
110g rolled oats  
1 tsp ground cinnamon  
¼ tsp salt  
110g butter

### PREPARATION

1. Peel pears and remove core and seeds, leaving a nice hollow to fill with chocolate. Blend cake crumbs and chocolate spread then shape into walnut size balls to put between two pear halves.

Place in a lidded dish with 2 tbsps water and cook for 25 mins until softened.

2. Meanwhile, place dry ingredients into food processor and add butter cut into cubes.

Blitz for short pulses only, until clumps are formed.

3. Spread out on lined universal pan and bake for 8 minutes.

Then turn over and cook for further 5-8 minutes until golden and crunchy.

4. Serve with a layer of crumble at base of dish and sit pears on top. Sprinkle with a little more crunchy crumble.

Delicious served with Ice cream.

### NEFF Tip

CircoTherm® not only crisps and browns your crumble, but also keeps pears moist and juicy.



The unique technology allows multiple flavours to be cooked at the same time with no intermingling of flavours. Ideally make extra crumble and store in airtight jar for other ice cream treats.