



TREAT  
OF  
THE  
WEEK

## SUMMER CRUMBLE

### INGREDIENTS

- 700g of summer seasonal fruit - plums, peaches and berries
- 1 green apple, peeled and cut in chunks
- juice of 1 orange
- 2 Tbsp organic cane sugar
- 1 tsp cinnamon
- 60g pistachios
- 60g hazelnuts
- 130g oats
- 2 Medjool dates pitted
- 50g coconut oil
- 1Tbsp agave / maple syrup
- pinch of salt

### PREPARATION

1. Put the oven to 170°C and prepare all the ingredients.
2. Cut all the fruit in chunks and put in a baking glass tray. Add sugar, orange juice and cinnamon and mix it well. Distribute the fruit evenly.
3. Put all the nuts, oats, dates, coconut oil, syrup and salt in a food processor and mix until you get all combined, but still chunky.
4. Bake in the oven for about 20min or until nice and golden on the top.