

Raspberry Crumble



Recipe Rating	
Total Time	45 Minutes
Cooking Time	30 Minutes
Total Labour	15 Minutes
Knife Skills	Basic

Equipment
Spatula
Mixing Bowl or Pan
½ size- 2" deep production pans
Bulk Retherm Cart (or regular oven) or Tray Service Retherm Cart
Food Processor/Blender

Nutrition Facts		Valeur nutritive	
Per 1 serv (80g) / par 1 serv (80g)			
Amount	% Daily Value		
Teneur	% valeur quotidienne		
Calories / Calories	150		
Fat / Lipides	5g	8%	
Saturated / satures 2.5g			
+ Trans / trans			
Cholesterol / Cholesterol	5mg		
Sodium / Sodium	35mg	1%	
Carbohydrate / Glucides	23g	8%	
Fibre / Fibres 5g		21%	
Sugars / Sucres 7g			
Protein / Proteines	4g		
Vitamin A / Vitamine A			
Vitamin C / Vitamine C		20%	
Calcium / Calcium		2%	
Iron / Fer		10%	

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	25 Portions		50 Portions	
	Metric	Standard	Metric	Standard
Rolled Oats	450 gm	1 Lb	900 gm	2 Lbs
Brown Sugar	125 gm	4.4 oz	250 gm	8.8 oz
Butter	175 gm	6.2 oz	350 gm	12.4 oz
Raspberries, Fresh or Frozen	1.25 Kg	2.8 Lbs	2.5 Kg	5.6 Lbs

Method



1. In a food processor or mixer, place the first three ingredients and blend to make the crisp topping.

Wash raspberries gently in water (defrost if frozen).



2. **Bulk Method:** In a ½ size- 2" deep production pan, add nonstick vegetable spray (or coated with butter) to coat the sides.

Mix the raspberries into the pan with the Crisp Topping. Cook in Multigen for 30 minutes. Remove when done.

Cold Plating: Place 50 gm of raspberries into a small dessert dish and mix with 30 gm Crisp Topping.



3. **Bulk Method:** Cut into 80 gm pieces for service. Portion into service dishes or leave in bulk for dining room service.

Cold Plating: Place on hot side of tray for retherm cycle.



4. Serve Hot or Cold.

Garnish: **Raspberries**

Food Accompany: **Ice cream or Sherbet**