

Pear crumble with walnuts

Cuisine: Czech
Food category: Desserts



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Company: Retigo



Program steps

Preheating: 185 °C

1

 Hot air

 100 %

 Termination by time

 00:25 hh:mm

 170 °C

 100 %



Ingredients - number of portions - 10		
Name	Value	Unit
pears peeled	10	pcs
lemon	2	pcs
caster sugar	120	g
plain wheat flour	200	g
Butter	130	g
demerara sugar	50	g
walnuts	150	g

Nutrition and allergens	
Allergens: 1, 8	
Minerals: Ca, Co, Cu, F, Fe, I, K, Mg, Mn, Na, P, Se, Zn	
Vitamins: A, B, C, E, Kyselina listová	
Nutritional value of one portion	Value
Energy	637.6 kJ
Carbohydrate	34.4 g
Fat	20.3 g
Protein	4.8 g
Water	0 g

Directions

1. Preheat the convection oven.

2. Remove the pits from the peeled pears and cut them into pieces of the same size. Mix with lemon juice and 150 g of sugar. We can also add a little ground cinnamon. Then put it in the baking dish.

3. Prepare the crumble. Either in a machine or by hand, knead the flour, butter, sugar and chopped walnuts. Spread evenly over the pears and place in the convection oven.

4. Bake until golden brown for about 25 minutes. Serve as soon as possible after baking, preferably with vanilla cream or ice cream.