

Fresh Fig and Honey Crumble with White Stilton PDO Hartington

Informations

People : 4

Preparation : 30 min.

Cooking time : 30 min.



Ingredients

Fruit topping

- 500 g fresh figs
- 80 g chestnut honey
- Juice of one lemon

Crumble topping

- 50 g White Stilton PDO Hartington
- 100 g all-purpose flour
- 50 g cold butter, cut into small cubes
- 50 g oat flakes
- 50 g brown sugar

Preparation steps



1. Preheat your oven to 180°C.
2. In a bowl, mix the figs (previously cut in half) with the honey and lemon juice. Spread them evenly at the bottom of a baking dish.
3. In another bowl, prepare the crumble by mixing the flour, butter, oat flakes, brown sugar, and White Stilton. You can use your hands to knead the mixture until it resembles coarse breadcrumbs.
4. Sprinkle the crumble over the figs in the baking dish.
5. Place the dish in the oven and bake for about 30 minutes, or until the top of the crumble is golden and the figs are tender.
6. Remove the crumble from the oven and let it cool for a few minutes before serving.

? **Tips and Ideas:** Serve the fig crumble with a dollop of fresh cream. This recipe provides a delicious combination of the sweetness of fresh figs, honey, the crunchiness of the crumble, and the richness of White Stilton. It's a delightful way to enjoy autumnal flavors.