

# Roasted Fig and Rosemary Crumble

*Recipe by Sarah Graham*

Serves: 4-6

Cooking: 25min

Difficulty: Easy

## **Ingredients :**

*For the Figs*

- 8 fresh figs, halved
- 2 Tbs Selati Muscovado sugar
- ¼ cup clementine or orange juice
- 2 sprigs fresh rosemary
- chopped fresh mint, for serving
- Either mascarpone or full-fat natural yoghurt, for serving

*For the Almond Crumble*

- 80g cold butter, cut into cubes
- ¼ cup almond flour
- ¼ cup rolled oats (gluten-free if necessary)
- ¼ cup chopped pecan nuts or almonds
- 2 Tbs Selati Muscovado sugar
- 1/2 tsp ground cinnamon
- 1/2 tsp ground ginger

## **Methods :**

- Preheat the oven to 200 °C and line a baking tray with baking paper.
- Place the figs, cut side up and close together, into a shallow ovenproof dish.
- Mix the crumble ingredients in a food processor or by hand in a mixing bowl, then add about 1 heaped teaspoon to the top of each fig half.

- In a small saucepan on the stovetop, heat the sweetener, juice and rosemary until just before it simmers, then remove from the heat and allow to steep for a few minutes. Drizzle half the syrup over the figs and set aside the rest to drizzle over just before serving.
- Roast the figs in the oven for 10–15 minutes, or until the crumble topping is golden, and the figs are cooked through and just starting to caramelize.
- Serve with a drizzle of the rosemary syrup, a dollop of mascarpone or yoghurt and a sprinkling of chopped fresh mint.