

# Grilled Cinnamon and Berry Crumble with Yogurt

30—40 Min

## Preparation

1. To make the crumble: Combine the flour together with the rolled oats, nuts, sugar, cinnamon and cold butter until they form a crumble-like texture.
2. Add some of the crumble to the ramekins, arrange the berries on top and then and then add the rest of the crumble on top of that.
3. Preheat the grill to a medium temperature and place the ramekins on the grill. Close the grill and bake the crumbles for around 15 minutes until the berries start to bubble and the crumble is nice and brown.
4. To make the cream: Mix the yogurt with the ginger, cardamom and vanilla sugar, serve with the crumbles and enjoy.

## Ingredients 2 Portions

= Kotányi Produkte

For the crumble

| | |
|---|---|
| 150 g | Strawberries |
| 150 g | Raspberries |
| 150 g | Blueberries |
| 100 g | Spelt flour |
| 40 g | Rolled oats |
| 40 g | Hazelnuts, ground |
| 40 g | Raw cane sugar |
| 60 g | Butter, cold |
| 1 tsp. | Cinnamon, Ground |

For the yogurt cream

| | |
|---|---|
| 300 g | Greek yogurt |
| 1 tsp. | |
| 1 tsp. | |
| 1 tbsp. | Bourbon Vanilla Sugar |