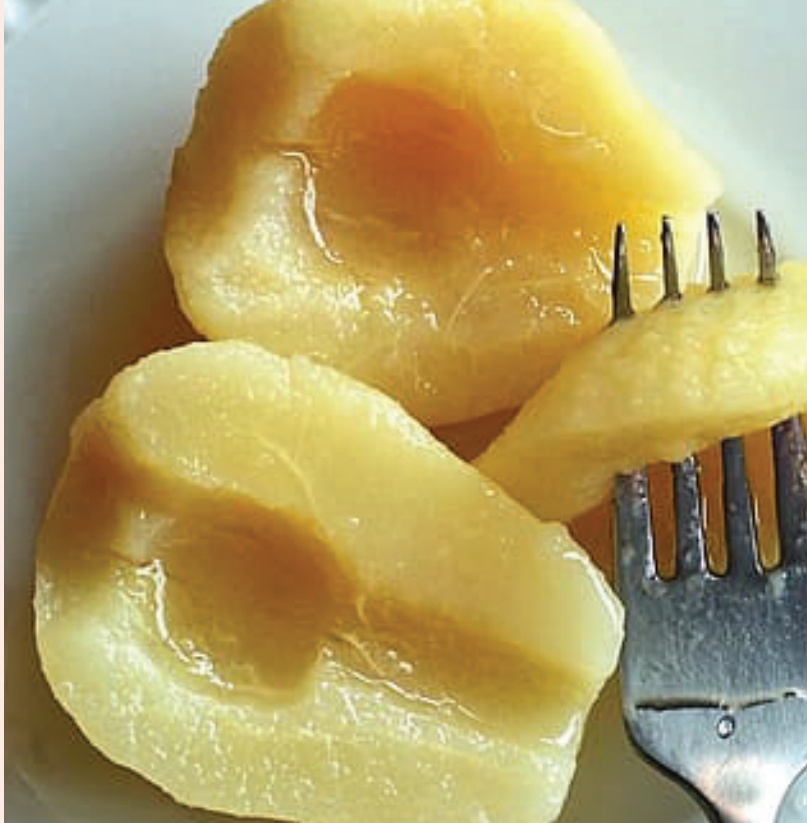




FROM CHEF'S CORNER



Pear Oats Crumble

Pear - 2 | Butter - 40 gm | Raisins - 10 gm | Cinnamon powder - 4 gm | Sugar - 25 gm | Salt - a pinch | For Crumble | Butter - 25 gm | Oats - 50 gm | Brown sugar - 40 gm | Honey - 30 gm | Sunflower seeds - optional | Mint leaves for garnish

Method:

1. sauté pear with butter, cinnamon powder, raisins, sugar for 2 minutes and add orange rind in end.

2. For crumble - cook honey, butter, brown sugar for 2 minutes and add oats and mix for 30 seconds and remove from gas. Take out the mixture on table to let it cool. Once it cools down, break it in small pieces with a rolling pin.

Assembly- Layer the glass with sautéed pear on base. Secondly use crumble layer on top of pears

Finally use an Ice cream scoop on top.

Dust with icing sugar and use mint leaves garnish and serve. This hot and cold combination is awesome.