

## Wild Damson Crumble



This dish was created using the Wild Veg box from Totally Wild UK, using the foraged ingredients and a few other simple ingredients.

Some recipes say to leave the damsons whole and warn anyone eating that the stones are still in there. This is because with wild stone fruit it can be difficult to separate the stone from the flesh and still have enough to eat; However, I use a cherry stone remover, it works really well, is very cheap and saves braking teeth on the stones!

### Ingredients: to serve 2

#### for the fruit:

- 200g Damsons
- 15g Brown sugar
- Knob of butter
- A splash of sloe gin
- ½ apple, sliced

#### for the crumble:

- 65g plain flour
- 40g soft butter
- 20g brown sugar
- 20g demerara sugar
- 12g ground almonds



## Method:

1. Melt a knob of butter in a hot pan and add the damsons and brown sugar.
2. After a few minutes when the damsons are hot and sticky, stir in a splash of sloe gin and the apples, then remove from the heat.
3. Put the fruit and sauce into 2 ramekins.
4. Put all the ingredients for the crumble into a bowl and rub together until you get a crumble consistency.
5. Sprinkle the crumble over each of the ramekins until they are full.
6. Put in the oven at 180 degrees for 15 minutes.
7. Allow to cool slightly and serve with a dollop of clotted cream.