

Guava Ginger Crumble

Ingredients

500 g peeled and chopped guava
1 and ½ tbsp. chopped fresh ginger
2 tbsp golden syrup
finely grated rind and juice of 1 lemon
125 g plain flour
60g butter
2 tbsps brown sugar

Method

Peel guava and place in saucepan. Add ginger, golden syrup, lemon rind and juice. Simmer over low heat until guava is cooked and tender.
Transfer to a pie dish or individual ramekins.
Sift flour add butter and rub into flour until mixture resembles bread crumbs. Stir in sugar.
Sprinkle crumble mix over fruit mixture.
Bake at 190 C for 30 minutes or until crumble is golden brown.
Serve warm with ice cream or cream.

Pistachio and mint Gelato

1 litre vanilla ice cream (you can use homemade or commercially bought ice cream)

100g chopped pistachio nuts
2 tbsp chopped mint

Allow the ice cream to soften and folded the nuts and mint evenly throughout the ice cream.
Place ice cream back in the freezer to re-set.