**Strawberry- Rhubarb Crumble**

**Filling:**

1# strawberries, trimmed

½# rhubarb, medium dice

½ cup sugar

1 Tbsp. cornstarch

**Crumble:**

6 Tbsp. butter

¾ cup AP flour

3 Tbsp. sugar

½ tsp. salt

2 Tbsp. almond flour

**INSTRUCTIONS**

**Day 1:**

1. Mise en place all ingredients.
2. Cut the strawberries in half or in quarters if they are large.
3. Mix in a pot with rhubarb, sugar, and cornstarch.
4. Cook this mixture for 4-5 minutes, or until it becomes syrupy.
5. Wrap and put on your tray with the rest of your prep.

**Day 2:**

1. Preheat oven to 375º.
2. Reheat fruit mixture on stovetop.
3. Divide evenly between the tins that chef will give you.
4. Mix flour, sugar, salt, and almond flour together in a bowl.
5. Using the pastry knife, cut the butter into it until it gets crumbly.
6. Top each tin of filling with an even amount of crumbles.
7. Bake for 20-25 minutes.