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Mixed Fruit Crumble with Yoghurt & Mozzarella di Bufala Campana PDO

by **Chef Francois Mermilliod**

Serves: 4

Preparation time: 10 minutes

INGREDIENTS

60g	Mozzarella di Bufala Campana		PDO	Italy	
100g	Pruneaux d'Agen		PGI	France	
100g	Strawberries			Belgium	
100g	Strawberries			Portugal	
100g	Pears			France	
150g	Yoghurt			Germany	
100g	Butter			Denmark	
150g	Wholemeal wheat flour			Germany	
80g	Sugar			Local	



Chef François Mermilliod settled in Singapore 24 years ago and worked as a chef in various fine restaurants. Since 2015, he has the pleasure to welcome people in his own restaurant called Bar A Thym, while conducting culinary training in different schools.

DIRECTIONS

PREPARATION

- 01 Combine wholemeal wheat flour, butter and sugar.
- 02 Cut all the fruits and Mozzarella di Bufala Campana into small pieces, add some sugar if not sweet enough.
- 03 Put in a mould and cover with the crumble.
- 04 Bake in the oven at 200°C for 20 mins.
- 05 Cool down.

ASSEMBLY

- 01 Scoop out the crumble on a plate.
- 02 Add some yoghurt and serve.

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