



## Pear-Cherry Crumble

Servings: 2

### Ingredients

- 1 C cherries, pitted and quartered
- 1 red pear, cored and chopped into 1" cubes
- juice of ½ lemon
- ½ C old fashioned oats
- ¼ C brown sugar
- ¼ t cinnamon
- ⅛ t nutmeg, freshly grated
- 3 T cold unsalted butter, diced
- ¼ C **Gustare Black Cherry Balsamic Vinegar**

### Directions

Preheat oven to 350°. Butter a gratin pan or small casserole dish. Set aside.

In medium bowl, add cherries, chopped pears and lemon juice. Stir. In small bowl, add oats, brown sugar, cinnamon, nutmeg and stir to combine. Add butter blending with a pastry blender or rubbing butter into flour mixture between fingers.

Pour fruit mixture into prepared gratin dish. Drizzle evenly with the balsamic and top with the crumble mixture, patting lightly. Bake for 40-45 minutes or until browned on top and bubbling. Remove from oven and cool for 10 minutes before serving. Top with vanilla bean ice cream, if desired. Enjoy!

*to taste, to enjoy, to savour*

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