

## PEARS WITH COFFEE-OATMEAL CRUMBLE & ENVIVO LUNGO

🕒 20 min    🍷 Medium



### MATERIALS

### RECOMMENDED NESPRESSO COFFEES



### INGREDIENTS

6 capsules of Envivo Lungo (6 x 110 ml)

For the crumble: 6 to 8 pears  
180 g butter

150 g wholemeal flour  
100 g brown sugar

100 g cane sugar 150 g small-flake ("quick") oatmeal  
1 capsule of Envivo Lungo (110 ml)  
10 cl whiskey

### INSPIRATIONS



### HOW TO MAKE !

Preheat oven to 200° C (400° F, gas mark 6).

Peel and quarter the pears, then cut into small pieces.

Cook them in a saucepan over relatively high heat with 30g butter and 50g cane sugar, until they begin to caramelize.

Add the coffee and whiskey, leave on high heat to reduce for 3 to 4 minutes.

Set aside.

Place the flour, remaining butter (cut into pieces), brown sugar, remaining cane sugar and oatmeal in a food processor bowl.

Mix in spurts until it forms a coarse-grained crumble mixture.

Place the caramelised pears in a dish. Cover with the crumble mixture and bake for about 40 minutes. Serve warm.

Serve with an Envivo Lungo (110 ml)