



Lime, Walnut, Honey & Yoghurt Crumble



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BY JAMES BECK

This wonderfully textural dessert looks complicated but actually, the only cooking involved is hanging the yoghurt and making the crumble. This is good to prepare a day in advance if possible. Other than that, it is just a case of putting things together.

INGREDIENTS

- Origin Earth Pot Set Yoghurt
- 1 jar St Andrews Limes Lime Curd
- 1 jar St Andrews Limes Lime Marmalade
- 1 pottle Rush Munro Ice cream of your choice
- Arataki Thyme Honey softened to drizzle
- Maud and Harry's walnut oil to drizzle

METHOD

1. Place the yoghurt in a tea towel that is sitting in a sieve suspended over a bowl and rest in the fridge for at least 3 hours, but up to 24 hours. This is called hanging the yoghurt and separates any excess whey resulting in a lovely smooth creamy yoghurt.

FOR THE CRUMBLE

2. Mix the softened honey and butter, and set in the fridge or freezer to chill quickly.
3. When the butter mix is firm chop into small pieces.
4. In a small bowl rub the flour and butter mix until it just comes together but remains crumbly. Gently mix in the lime zest and thyme.
5. Spread evenly on a baking tray lined with baking paper and bake at 140°C for 10 to 20

FOR THE CRUMBLE

- 200g white flour
- 100g Arataki Thyme Honey
- 100g butter
- Zest of one lime
- Leaves from 4-5 sprigs of thyme roughly chopped
- Pinch of sea salt
- 50g Maud and Harry's Walnuts, toasted and roughly chopped
- 100g Maud and Harry's Walnut Brittle, roughly chopped

minutes until it is cooked without any colour. Remove from the oven and allow to cool.

6. Rub or chop the crumble into small pieces and mix with the salt and walnut ingredients, then reserve.

TO SERVE

7. You can really get as creative as you want with this. The key is to layer up the ingredients so that each mouthful is a cornucopia of tastes and textures!
8. In your serving bowls place, a:
 - Generous 'swoop' of lime curd
 - Big spoon of hung yoghurt
 - Heaped teaspoon of lime marmalade
 - Cover all of the above with the crumble mix
 - Place one scoop of the ice-cream atop the crumble
 - Drizzle with the extra honey and walnut oil and serve.