



Tamarillo Crumble by Jessica Berweger tamarillo sorbet & grapefruit curd

Yield: 2 portions
Time: 3 hours +

Ingredients

Tamarillo sorbet

80g	Sugar caster
1	clove
250g	tamarillo
1	Lemon, juice

Grapefruit curd

2 medium	Grapefruit
2	Egg yolks
1	Egg, whole
100g	Caster sugar
15ml	Campari drink liquor (optional)
150g	Butter, unsalted, cold, cubed

Tamarillo crumble

4	Tamarillos
1	Apple or pear, peeled and diced small
70g	Brown sugar, soft
2g	Orange zest
15ml	Orange juice
150g	Butter, cubed and chilled
70g	Plain flour, sifted
90g	Brown sugar, soft
30g	Almonds, ground
20 g	Sliced almonds
pinch	Cinnamon, ground
30g	Quality dark chocolate

Method

Sorbet:

1. In a pot, bring sugar and 300 ml (approximately 1 1/4 cups) water to a boil. Add clove and simmer until sugar it dissolves. Peel tamarillos and puree in a blender. Strain puree through a sieve and stir with sugar syrup (remove clove) and lemon juice. Let cool.
2. Process mixture in an ice machine maker, according to manufacturer's directions.
3. Alternatively, pour mixture into a shallow metal pan and freeze, stirring vigorously every 30 minutes to prevent large ice crystals from forming. (The more mixture is stirred, the smoother the sorbet will be).
4. To serve, scoop sorbet on top of some crumble topping when plating.

Curd:

1. Prepare a double boiler, or make one with a bowl large enough to sit over a pot of boiling water without touching the surface of the water. Have two clean jars ready.
2. Zest the grapefruit with a zester or very fine grater. Set aside. Cut the zested grapefruit in half, and juice, straining out any pulp. Measure 1/4 cup of the juice, and reserve the rest for another use.
3. Mix the grapefruit zest and sugar, rubbing together with your fingers until fragrant and the sugar feels like moist sand. Set aside.
4. Put about 2" of water in the bottom of the double boiler or pot, and bring to a simmer over medium heat. Bubbles should just break the surface; do not boil. In the top or bowl, off the heat, combine the eggs and yolks, and whisk until fully combined. Add the zest-sugar combination, and whisk until fully dissolved and the mixture thickens slightly. Add the 1/2 cup of grapefruit juice and the Campari, if using, and whisk until combined.
5. Put the top on the double boiler, and add the cubed butter. Use a silicon spatula to stir the mixture. Stir continuously until the butter melts and incorporates, and the mixture thickens about 10 minutes. You'll know it's beginning to thicken when it coats the back of the spatula. When it reaches the density of sour cream, it's ready.
6. Pour the curd into the clean jars. Allow to cool to room temperature. Refrigerate and use within three weeks, or freeze up to 6 months.

Tamarillo Crumble:

1. Preheat the oven to 200°C.
2. Cut the tamarillos in half and spoon out the flesh into an ovenproof dish. Add the apples or pears, sugar, orange rind and juice and gently toss all the ingredients together.
3. For the crumble, place the butter and flour in a large bowl and rub together with your fingers until it forms a coarse crumb (or use a food processor).
4. Stir in the sugar, almonds, and cinnamon. Spread evenly over the fruit.
5. Bake for 45 minutes or until the top is golden and the fruit tender and bubbling.
6. Melt chocolate in a microwave safe container in the microwave. Drizzle over crumble before service.
7. Serve hot.

Important Links

Savour Northland Feast2020 - <https://www.northlandnz.com/visit/plan-your-trip/food-and-wine>

Tamakura Orchard Tamarillos - <https://tamarillos.co.nz>

NorthTec Cooking School - <https://www.northtec.ac.nz/programmes/hospitality/new-zealand-diploma-in-cookery-advanced-level-5-cookery>