

Strawberry crumble with the magimix

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Strawberries :

400g of strawberries

2 packets of vanilla sugar Crumble :

125g of flour

125g of brown sugar

125g of butter, cut into pieces

**<div class="tac">Strawberries : </div>
 <span itemprop=**

Prepare a delicious and simple recipe for strawberry crumble using the Thermomix :

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Preheat the oven to 180°C.

For the strawberries :

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Remove the stems, wash, and cut the strawberries into pieces, then place them in an ovenproof dish.

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Pour the 2 packets of vanilla sugar over the strawberries and mix.

For the Thermomix crumble :

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Put the flour, brown sugar, and butter cut into pieces in the Thermomix and mix for 20 seconds at speed 5.

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Pour this mixture over the strawberries.

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Bake for 25 minutes.

Present this basic crumble recipe in glasses or ramekins. Your guests will be delighted. Yum !