

Strawberry Rhubarb Crisp

Recipe By Sina Mizrahi



Cooking and Prep:  1
h 15 m

Serves:  8

Contains:   

Preference: Parve

Difficulty: Easy

Occasion: Tu-Bishvat

Diet: Vegan

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The emergence of rhubarb is a welcome harbinger of spring. The long stalks that range from ruby red to light pink are one of the first vegetables to be harvested. With a distinctly tart and sour taste, they're usually enjoyed with a generous sprinkling of sugar. Once cooked, they turn into a mush that adds volume and texture — as well as a tang — to pies, jams, and cakes. Here, I've paired it with its most classic counterpart, strawberries. The combination of the two yields a flavorful dessert with the perfect blend of sweet and tart.

Ingredients (10)

Filling

- 3 cups sliced strawberries
- 3 cups 1-inch sliced rhubarb, about 4-5 medium stalks
- 3/4 cup sugar
- zest from 1 medium orange and 1/4 cup of juice

1 tablespoon Gefen Cornstarch or tapioca starch

Topping

1 cup rolled oats

1 cup flour or almond meal

1/2 cup sugar

1/2 cup brown sugar

3/4 cup melted coconut oil

Start Cooking

For the Filling

1. In a large bowl, combine the strawberries, rhubarb, sugar, and orange zest.
2. In a small bowl, mix the orange juice and the cornstarch and pour into the strawberry mixture.
3. Transfer mixture to a 9-inch pie pan or individual ramekins.

For the Topping

1. To prepare the topping, combine the oats, flour, and sugars.
2. Pour in the coconut oil and combine until the mixture is damp.

Bake and Serve

1. Preheat oven to 350°F.
2. Cover the fruit mixture with the topping and bake at 350°F for one hour until the crust is golden brown.
3. Serve warm, with a scoop of vanilla ice cream or a dollop of whipped cream.