

Date and yuzu squares, oatmeal and rosemary crumble

Recipe for 12 Tapas



Description

Traditionnal date and yuzu square, oatmeal and rosemary crumble.

Ingredients

For the date squares

- 450 Gr Pitted dates
- 250 Ml Water
- 30 Ml Yuzu juice
- 50 Gr Brown sugar
- 0.50 Tsp Baking soda

For the crumble

- 155 Gr Oatmeal
- 135 Gr Flour
- 170 Gr Brown sugar
- 0.25 Tsp Baking powder
- 195 Gr Softened butter
- 2 Sprig(s) Rosemary

Preparation

- Preparation time **45 mins**
- Preheat your **four** at **400 F°**

Yuzu and dates puree

In a pot bring to boil the dates with the water and the brown sugar.
Add the baking soda. Cook it five more minutes by mixing permanently.
You should have a purée. Add the yuzu and let it cool down.

For the crumble

Chop the rosemary leaves.

In a bowl, mix the oatmeal, the flour, the brown sugar, the rosemary and the baking powder.
Add the cubes of butter at room temp and mix until it looks like crumble.

For the cooking

Put half of the crumble at the bottom of the shell and press it.

Spread the dates and yuzu paste on all the surface.

Cover with the rest of the crumble, cook it for 55 minutes.

Let it cool down for the night.

Enjoy!

Bon appétit!