

## Berry Crisp with Strawberry Sorbet

Servings: 8

Preparation Time: 20 minutes

Cooking Time: 30 minutes



### Ingredients

#### SORBET

- 3 cups fresh strawberries (hulled and quartered)
- ½ cup honey
- 1 cup sugar
- 3 tablespoon lemon juice

#### FILLING

- 1 pound fresh raspberries
- 1 pound fresh blueberries
- 1 pound fresh blackberries
- 1 pound ripe strawberries
- 4 ounces granulated sugar
- 1 ounces flour
- 1 ½ ounces Grand Marnier
- Zest of 1 orange

#### CRISP TOPPING

- 17 ounces sugar (divided)
- 17 ounces brown sugar (divided)
- 7 ounces oats
- 14 ounces pecans
- 14 ounces walnuts
- 8 ounces melted butter
- 6 ounces coconut flakes
- 16 ounces flour
- 6 ounces soft butter

### Preparation

#### SORBET

1. Place the strawberries in a food processor and puree until smooth.
2. Strain the strawberries through a fine chinois.
3. Whisk in the honey, sugar and lemon juice.
4. Mix well and pour into an ice cream maker.
5. Allow to freeze overnight.

#### FILLING

1. Hull and quarter the 3 cups strawberries.
2. Toss strawberries and all of the remaining fruit with the sugar, flour and Grand Marnier.
3. Place the filling into ramekins and top with Crisp

#### CRISP

1. Preheat oven to 375°F
2. In a large bowl, mix 11 ounces sugar, 11 ounces brown sugar, oats, pecans, walnuts, coconut flakes and melted butter.
3. Mix well with a wooden spoon. Then in a food processor grind the mixed ingredients together in small batches.
4. Back in the large bowl, mix the blended ingredients with the remaining sugar, flour, brown sugar and soft butter. Mix well then top the fruit filled ramekins.
5. Bake at 375°F for 25 to 30 minutes
6. Top with sorbet.