

## Pear chocolate crumble with the magimix

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For 4 crumbles:

100G of dark chocolate

100G of brown sugar

100G butter

150G flour

2 pears

**For 4 crumbles:**

Prepare a delicious and easy recipe for fruit crumble with a chocolate twist:

Preheat the oven to 180°C (350°F)

To prepare the crumble using a Thermomix :

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Place the chocolate in the Thermomix bowl and set it to 7 seconds on speed 7.

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Set aside in a bowl to sprinkle over the crumble later.

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Place the brown sugar or demerara sugar, butter, and flour in the Thermomix bowl and set it to 10 seconds on speed 6.

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Peel and cut the pears into pieces, then arrange them in oven-safe ramekins and sprinkle them with chocolate. Add the crumble mixture on top.

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Finally, place some chocolate on top of the crumble mixture.

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Bake for 30 minutes to make the pear chocolate crumble.

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Allow it to cool slightly.

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Spread the crumble mixture over the pears in ramekins or verrines.

Enjoy the pear chocolate crumble served in ramekins or verrines. You're going to love it. Yum ;)