

Autumn Crumble Pie Garnishes

Caramel Thyme Sauce

½ cup brown sugar
4 tbsp butter
½ cup honey
1 tbsp fresh chopped thyme
¼ tsp salt
¼ cup whipping cream

- Melt the butter with brown sugar, honey, thyme and salt.
- Let reduce, stirring with a wooden spoon
- Over medium heat, add cream and stir over medium heat until combined.
- Drizzle generously over autumn crumble pie

Grated White Chocolate

1 bar white chocolate

When pie is cool, grate white chocolate otop using a microplane

Sugared Gooseberries

6 oz fresh gooseberries (no husks)
½ cup water
2 cups sugar (divided)

- Heat water and half of the sugar in a saucepan until sugar is fully dissolved.
- Add gooseberries and transfer to a container to soak overnight in the fridge.
- Drain gooseberries and allow to dry for two hours.
- Toss gooseberries in remaining sugar.
- Store on a parchment-lined sheet pan at room temperature.
- Serve each piece of pie with a dollop of whip cream and a trio of sugared gooseberries.

