

APPLE CRUMBLE

PREPARATION : 1 Hour

COOKING : 15 + 10 minutes

HEATING : 190° C / 170° C Fan / Gas 7

SERVES : 6

INGREDIENTS

For the CRUMBLE TOPPING :

- 120 g plain flour
- 60 g sugar
- 60 g butter (cut into pieces)

For the FRUIT COMPOTE :

- 300 g Braeburn apples
- 30 g (unsalted) butter
- 30 g sugar



PREPARATION

1. **Put the flour and sugar into a large bowl. Add the butter** then rub into the flour using your fingertips to make a light breadcrumb texture. Do not overwork it or the crumble will become heavy. Then bake for 15 mins or until lightly coloured.

Meanwhile, prepare the compote as following :

2. **Peel, core and cut the apples into 2 cm dice. Put the butter and sugar** in a medium saucepan and melt together over a medium heat. Cook for 3 mins until the mixture turns to a light caramel. Stir in the apples and cook for 3 mins. Remove from the heat then leave for 2 mins to continue cooking in the warmth of the pan.
3. **Spoon the warm fruit into a gratin dish and top with the crumble mix** then reheat in the oven for 5-10 mins. Serve with vanilla ice cream.

*** **TIP** ***

Never put crumble mix at the bottom because apples act as an emollient agent. To avoid gluey, uncooked crumble and retain the whole texture of the fruit : (1) pre-cook the crumble mix as mentioned above and (2) put it all on top.

