



Did you know?
Apples are an
incredibly nutritious
fruit that offer
multiple health
benefits. They're rich
in fibre &
antioxidants.

Olive Dining

MONTHLY BULLETIN | CHEF'S CHOICE RECIPE
APPLE CRUMBLE

METHOD

- Heat the oven to 190C/170 fan/gas 5.
- Toss 575g peeled, cored and sliced Bramley apples with 2 tbsp golden caster sugar and flatten down into a 23cm round baking dish or a 20cm square dish.
- Put 175g plain flour and 110g golden caster sugar in a bowl with a good pinch of salt.
- Slice in 110g cold butter and rub it all in with your fingertips until the mixture looks like breadcrumbs. Alternatively, pulse in a processor until sandy but be careful not to over-process.
- Pour the crumb mix evenly over the apples and gently press the surface with the back of the fork so the crumble holds. Use the back of the fork to also gently decorate the top.
- If you wish, sprinkle 1 tbsp rolled oats and 1 tbsp demerara sugar over evenly.
- Set on a baking tray and put in the preheated oven for 35-40 minutes, until the top is golden and the apples feel very soft when you insert a small, sharp knife. Leave to cool for 10 minutes before serving with ice cream, cream, clotted cream or custard!

INGREDIENTS

FOR THE FILLING

575g Bramley apple (3 medium apples)
peeled, cored and sliced to 1cm thick
2 tbsp golden caster sugar

FOR THE CRUMBLE

175g plain flour
110g golden caster sugar
110g cold butter

FOR THE TOPPING (OPTIONAL)

1 tbsp rolled oats
1 tbsp demerara sugar