



Quick apple and rhubarb crumble

Equipment

Kitchen knife

Chopping board

Scales & Measuring spoons

Mixing bowl

Saucepan

Gratin dish

Ingredients

4 Apples

6 rhubarb stems

20 g butter

1 tbsp almond meal

Crumble

80 g plain flour (or gluten free flour)

50 g butter

40 g soft brown sugar

2 tbsp rolled oats

1 tsp baking powder

What to do

Preheat the oven 200 C

Task 1 : Prepare and cook the apples and rhubarb

Peel, core and cut the apples in thickish slices, wash the rhubarb and cut into 3cm long strips. Cook in a saucepan over medium heat with a good slice of butter and several tablespoons of water. Cover and cook until tender, but not mush. When done take off the heat and let cool.

Task 2 : Prepare the crumble

Cut most of the butter in small cubes and mix with the other ingredients in a medium bowl. Rub mixture between your fingers until it resembles rough breadcrumb crumbs.

Task 2 : Put it all together and cook

Lightly grease a gratin dish with butter. Mix the cooked apples and rhubarb with the almond meal and tip the mixture into the gratin dish. Scatter the crumble evenly over the top. Dot crumbles with tiny pieces of the remaining butter. Bake for 15 minutes or until the crumble is golden and there are a few bubbles of juice around the edges. Remove very carefully from the oven, crumble will be very hot.

