



APPLE CRUMBLE WITH VANILLA CUSTARD

Season: Autumn
From the garden: Apples
Type: Dessert
Difficulty: Easy
Country of origin: England
Serves: 6 serves or 30 tastes
Source: Andrea Habacht, GTT kitchen specialist, Oropi School

Equipment

- *apple peeler (optional)
- *chopping board and knife
- *bowls
- *saucepan
- *measuring cup and spoons

- *cooking scales
- *baking dish

- *saucepan
- *whisk

Ingredients

- *1,5 kg apples
- * $\frac{1}{4}$ cup sugar (white or brown)
- *1 tsp ground cinnamon
- * $\frac{1}{2}$ tsp ground allspice
- * $\frac{1}{2}$ cup raisins
- TOPPING:**
- *150 g plain flour
- *100 g rolled oats
- *150 g butter or margarine
- * $\frac{1}{2}$ cup sugar (white or brown)
- *optional toppings: sunflower seeds, shredded coconut
- CUSTARD:**
- *2 cups milk (cow or plant)
- *2 eggs

- *4 tbsp sugar**
- *2 tbsp cornflour**
- *2 tsp vanilla extract**
- *pinch of salt**
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Method

- 1.pre-heat the oven to 190 degrees and wash the apples**
- 2.if using an apple peeler/corer/slicer gadget, cut through the “slinky” once to get even thin slices of apple. Otherwise peel the apple with a knife or vegetable peeler, remove the core and slice. Apples could also be left unpeeled if preferred.**
- 3.put the apple slices in a saucepan with a little bit of water**
- 4.cook on a low heat for a few minutes, until the apples have softened a little**
- 5.to make the crumble, cut the butter into little pieces (not necessary if using margarine)**
- 6.put flour and butter (margarine) into a bowl and using your fingers, rub the fat into the flour until you have even crumbs**
- 7.mix the sugar and oats into the flour/fat crumbs. Add coconut and seeds if using**
- 8.drain the cooked apples and mix with the $\frac{1}{4}$ cup sugar, spices and raisins. Transfer the apples to a baking dish and cover with the crumble**
- 9.put the dish in the oven and bake for around 20 minutes**
- 10.for the custard, break the eggs into the saucepan and whisk with the sugar, cornflour, vanilla, milk and salt until well combined**
- 11.place the saucepan over medium heat on the stove and heat the mixture while whisking constantly**
- 12.the custard is ready when it starts to thicken. Don’t let it boil or it will scramble the eggs**

Notes: Crumble can be made with all sorts of fruit. A combination of apple and rhubarb or apple and black berries is very good. If the eggs in the custard accidentally scramble, you can pass the custard through a sieve to remove the egg bits.

Skills: measuring, *mixing*, using a apple peeler/slicer/corer gadget