



CLAIRE'S APPLE CRUMBLE WITH A TWIST

SERVINGS: 6

PREPPING TIME: 20 MIN

COOKING TIME: 45 MIN

INGREDIENTS

Filling

3 Granny Smith Apples

3 Packham Pear

3 Imperial Mandarins

1 Punnet Strawberries

Zest of 1 Lemon

2 tbs Lemon Juice

2 tbs brown sugar

1 tsp Cinnamon

Crumble

75g Macadamia Nuts

200g Chilled Butter

250g Plain Flour

50g Sugar

1 tsp Cinnamon

Zest of 1 Lemon

Custard

2 Egg Yolks

2 tsp Corn Flour

1 Cup Milk

2 tbs Sugar

1 tsp Vanilla Essence

DIRECTIONS

1. Peel and roughly chop apples, pears, mandarins and strawberries
2. Zest and juice lemon
3. mix fruit, zest, juice, sugar and cinnamon in medium size pot
4. cook on medium heat for 20 mins

1. chop macadamias
2. rub butter into the flour until it resembles fine bread crumbs
3. mix flour mixture, macadamias, sugar, cinnamon and zest

1. assemble filling in in baking dish and spread over crumble
2. place in pre-heated oven at 180*c
3. baked for 30-45mins or until the crumble is golden

1. seperate egg yolks
2. add yolks to Sugar and corn flour mix till smooth
3. heat milk and vanilla in small pot till just before the milk boils
4. whisk yoke mixture and milk together
5. heat on stove until custard thickens and sticks to the back of a spoon

serve apple crumble twist with custard