

Apple & Blackberry Crumble With A Macadamia Nut And Vanilla Topping

Crumble is a British tradition, served as a particular favourite at the end of a Sunday roast. The crumble I have created here is slightly different because the topping is baked separately which gives it more depth of flavour and extra crunch.

Ingredients

For the topping:

250g Plain flour
110g Nibbed almonds
110g Demerara sugar
170g Butter
110g Macadamia nuts
Pinch of salt
Four drops of vanilla essence

For the filling:

4 Granny Smith apples
50g Butter
200g Blackberries (fresh or frozen)
50g Sugar

To make the crumble topping:

Pre heat an oven to 160 c or gas mark 7.

Place all of the ingredients into a food processor and blitz until a breadcrumb texture is achieved.

Place the crumble mix on a baking tray and put into the pre heated oven. Stir at 10 minute intervals for 30 – 40 minutes until the mixture is golden brown.

Remove mixture from the oven and leave to cool.

To make the filling:

Peel, core and cut the apples into evenly sized pieces (approximately 3-4 cm)

Heat a thick bottomed saucepan on the stove to a medium heat and add the butter. When the butter starts to foam, add the apple pieces.

Lightly cook for 5-8 minutes until they start to become tender, then add the blackberries and continue cooking for a further 8-10 minutes.
Place the filling into a suitable crumble dish and sprinkle over the topping liberally.

Place the finished crumble back into the pre heated oven as before for a further 10-12 minutes.

To serve:

Serve with hot custard, pouring cream, vanilla ice cream or all three!