
Hazelnut Apple Crumble

with Maple and Burnt Butter Sauce



Cooking Time



2 Portions

What we send

- mcivities, digestive, biscuits ¹
- nuts, hazelnuts, roasted, skinless ¹⁵
- granny smith apple
- spice, ground cinnamon
- raisins
- maple, syrup, natural

What you'll require

- salt

Utensils

- small saucepan

Our vegies come fresh from the farm, so please wash them before use.

Cooking tip

A 24cm ceramic or glass baking dish is ideal, however any 2L (8-cup) baking dish will work.

Allergens

Gluten (1), Tree Nuts (15). May contain traces of other allergens.

Nutrition per serving



1. Prepare apple filling

Preheat the oven to 200C. Peel the **apples**, then slice off the cheeks and cut into 5mm- to 1cm-thick slices. Discard the cores. Put the apple, **cinnamon, raisins, 1 tbs maple syrup** and the **reserved lemon zest** (from the roast chicken) in a large bowl and stir well to combine.



4. Bake crumble

Cover with foil and bake for 30 mins. Remove the foil and bake for a further 5-10 mins or until the topping is golden brown. Remove from the oven and stand for 10 mins.



2. Grease and fill dish

Lightly grease a 2L (8-cup) pie dish (see cooking tip). Transfer the **apple mixture** to the dish.



5. Make burnt butter sauce

Meanwhile, put **50g butter** in a small saucepan over medium heat and cook, swirling the pan, for 3 mins or until the butter is melted and golden brown, and has a slightly nutty aroma. Remove from the heat and stir in the remaining **80ml (1/3 cup) maple syrup** and a **pinch of salt**.



3. Make crumble topping

Put **half the digestive biscuits** (reserve remainder for another use) in a bowl and crush into coarse crumbs with your hands. Coarsely chop the **hazelnuts** and combine with the crumbs. Finely chop **100g butter** (reserved from roast chicken) and use your fingers to rub into the crumb mixture. Scatter the **crumble** over apple mixture.



6. Get ready to serve

Divide the **apple crumble** among bowls and drizzle with the **maple and burnt butter sauce**. Serve with scoops of ice cream if you have some.