



Apple Crumble

I have more of a savoury than a sweet palate, so I don't make a lot of desserts - when I do, they have to be super quick and easy like this delicious crumble. I still remember the best crumble I ever had, it was in a pub in a tiny fishing village on the east coast of Scotland ... I don't recall anything else about that meal, but I've never forgotten the plum crumble I had for dessert. If you have a sweeter palate you might like to toss some castor sugar through the apples to balance the tartness of the lemon juice. You can use this topping with other fruits such as pears, plums and peaches (even canned or bottled fruit if you're short on time) ... and you can also make individual serves in small ramekins or ovenproof bowls if you prefer.

Serves 4-6

INGREDIENTS

- 4 granny smith apples
- ½ lemon, juiced
- 1½ cups plain flour
- ½ cup brown sugar
- Pinch ground cinnamon
- Pinch ground cloves
- 125g cold butter, cubed, plus extra for buttering
- Whipped cream or ice cream, for serving

METHOD

1. Preheat oven to 180°C.
2. Peel and core apples and cut into chunks.
3. Toss apple through lemon juice, place in a buttered pie dish and set aside.
4. Combine flour, sugar, cinnamon and cloves in a bowl and rub in the butter with your fingers, squeezing the mixture well so it clumps together.
5. Crumble the mixture over the top of the apples and bake for 25-30 minutes until crunchy and golden.
6. Serve hot or warm with whipped cream or ice cream.