

Miele

Fruit Crumble

By Miele

30 minutes

Preparation time

20 minutes

Cooking time

6-8 Servings

Serves



INGREDIENTS

- 800 g green apples, peeled and cut into 3mm slices
- 55 g (¼ cup) caster sugar
- 75 g (½ cup) plain flour
- 110 g (½ cup) firmly packed brown sugar
- 1 tsp ground cinnamon
- 60 g butter, softened
- 45 g (½ cup) rolled oats
- 75 g (½ cup) nuts, such as pecans, hazelnuts or almonds, roughly chopped
- 125 g fresh or frozen blueberries

METHOD

1. Place apple slices in a greased microwave/oven safe flan dish (approx. 27cm). Sprinkle over the caster sugar.
2. Place the dish in the microwave oven on the glass tray positioned on shelf position 1. Cook on Microwave 850W for 10 minutes.
3. Meanwhile, combine the flour, brown sugar and cinnamon in a large mixing bowl. Rub in butter and stir in rolled oats and nuts.
4. Sprinkle the blueberries and crumble topping over the cooked apples. Change the oven function to Microwave + Fan grill, 300W and 180°C and cook for 10 minutes or until topping is golden.
5. Stand for 10 minutes before serving crumble with creme anglaise, cream or ice cream.

Alternative appliance function

Oven

- Cook the fruit in the microwave as directed. Preheat the oven on Fan Grill at 180°C. Place the crumble in the oven on shelf level 3 and cook for 10-15 minutes or until the topping is golden.

Hints and tips

- Apples can be substituted with pears, apricots, peaches or similar firm fruits. Blueberries can be substituted with raspberries, blackberries, strawberries, or bananas.