

luke mangan ■■■■

APPLE AND RHUBARB CRUMBLE

Ingredients

Crumble

150 g butter
150 g plain flour
150 g roasted hazelnuts
150 g caster sugar

Stewed rhubarb and apple

4 sticks rhubarb
4 green cooking apples
50 g caster sugar
100 ml water

For crumble topping, soften butter and pulse in a food processor with flour, nuts and sugar until breadcrumb consistency. Spread out on a tray and bake in a moderate oven (180 C) until golden brown, Let the crumble cool down completely. Break up the crumble and keep in a sealed container until you are ready to serve.

For stewed rhubarb and apple, wash rhubarb and cut into 5cm long pieces. Peel core and cut apple into eights. Put the fruit into separate saucepans and cover each with half the sugar and water. Cut pieces of greaseproof paper to fit over the fruit and cook on medium heat until the fruit is cooked but still slightly firm (the apple may take longer than the rhubarb).

Mix the apple and rhubarb together and place in a warm serving dish. Sprinkle with crumble and serve while still warm with a dollop of ice cream (optional).