



Summer Fruits Crumble

with Apples, Blueberries and Red Berry Compote

Dessert 40-49 Minutes • Veggie

17A

Find all your unchilled Market items in bag A.



Apple



Blueberries



Red Berry Compote



Caster Sugar



Unsalted Butter



Plain Flour



Granola

Before you start

Our fruit and veg need a little wash before you use them! Wash your hands before and after prep.

Cooking tools

Peeler, bowl and ovenproof dish.

Ingredients

Ingredients	Quantity
Apple**	4
Blueberries**	125g
Red Berry Compote	105g
Caster Sugar	75g
Unsalted Butter** 7)	60g
Plain Flour 13)	75g
Granola 13)	60g

*Not Included **Store in the Fridge

Nutrition

Typical Values	Per 100g
for uncooked ingredient	100g
Energy (kJ/kcal)	792 /189
Fat (g)	6.9
Sat. Fat (g)	4.3
Carbohydrate (g)	30.0
Sugars (g)	19.2
Protein (g)	1.9
Salt (g)	0.01

Nutrition for uncooked ingredients based on 2 person recipe.
Reference Intake of an average adult (8400kJ/2000kcal).

Allergens

7) Milk 13) Cereals containing gluten

Always remember to check your ingredient packaging for the most up to date information on allergens and traces of allergens. Boxes are packed in facilities that handle peanut, nut, sesame, fish, crustaceans, mollusc, milk, egg, mustard, celery, soya, cereals containing gluten and sulphites.


Use separate equipment to handle raw and cooked meat (or wash between uses). Missing or replaced ingredients, as well as any recipe step changes, will be communicated where possible via email. Be careful when adding water to hot pans while cooking.

Contact

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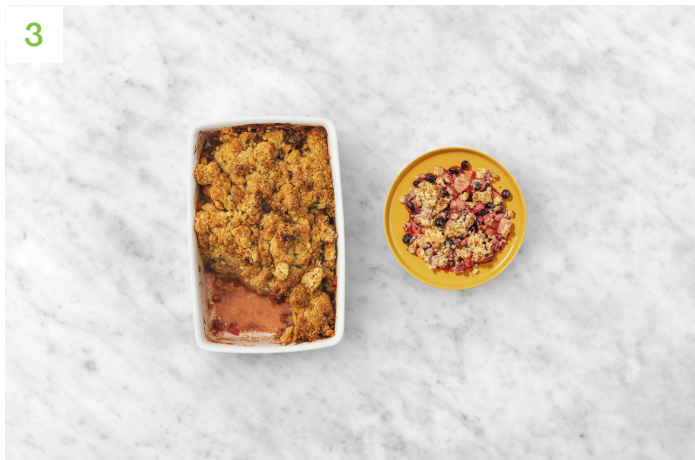
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Prep the Fruit Filling

- Preheat your oven to 220°C/200°C fan/gas mark 7.
- Peel your **apples**, then **quarter**, core and roughly chop.
- Pop the **apples** in a medium bowl along with the **blueberries**, **red berry compote** and **2 tbsp** of the **caster sugar**.
- Mix well, ensuring the **apples** are evenly coated. Set aside.

Make the Crumble Topping

- Chop the **butter** into 1cm pieces.
- In a large bowl, combine the **flour** and the remaining **caster sugar**.
- Add the **chopped butter** and rub it in with your fingertips until the **mixture** looks like breadcrumbs.
- Add the **granola** and mix through.

Time to Bake

- Pop the **apple mixture** into an appropriately sized ovenproof dish. Evenly top with the **crumble mixture**.
- Pop the **apple crumble** into the oven on the top shelf and bake until the **crumble** is golden and the **apple** is bubbling, 30-35 mins. **TIP:** Pop it onto a baking tray to catch any drips.
- Allow to cool slightly before serving.

Enjoy!