



Speculoos and Salted Caramel Apple Crumble

with Whipped Creme Fraiche

Dessert 40-50 Minutes • Veggie

18A

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Apple



Caster Sugar



Salted Caramel Sauce



Unsalted Butter



Plain Flour



Speculoos Biscuit Crumb



Granola



Creme Fraiche

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, ovenproof dish and whisk.

Ingredients

Ingredients	Quantity
Apple**	4
Caster Sugar	75g
Salted Caramel Sauce 7)	120g
Unsalted Butter** 7)	60g
Plain Flour 13)	75g
Speculoos Biscuit Crumb 11) 13)	125g
Granola 13)	60g
Creme Fraiche** 7)	75g

*Not Included **Store in the Fridge

Nutrition

Typical Values	Per 100g
for uncooked ingredient	100g
Energy (kJ/kcal)	1176 /281
Fat (g)	12.4
Sat. Fat (g)	7.2
Carbohydrate (g)	40.3
Sugars (g)	25.4
Protein (g)	2.6
Salt (g)	0.25

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

Allergens

7) Milk **11)** Soya **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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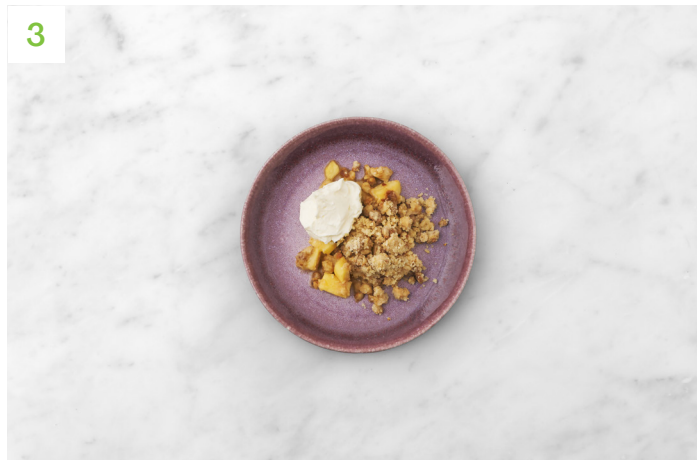
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2



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Prep the Toffee Apple Filling

- Preheat your oven to 220°C/200°C fan/gas mark 7. Peel your **apples**, then quarter, core and roughly chop.
- Reserve **2 tsp sugar** in a large bowl and set aside to use later for the **creme fraiche**.
- Pop the **apples** in a medium bowl along with the **salted caramel sauce** and **1 tbsp 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 **sugar**. Add the **chopped butter** and rub it in with your fingertips until the **mixture** looks like breadcrumbs.
- Add the **speculoos crumb** and **granola**, then mix through.
- Pop the **apple mixture** into an appropriately sized ovenproof dish. Evenly top with the **speculoos crumble mixture**.

Time to Bake

- 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. Allow to cool slightly before serving.
TIP: Pop your crumble onto a baking tray to catch any drips.
- Meanwhile, add the **creme fraiche** to the bowl of **reserved sugar** and whisk until thick and whipped, 1-2 mins.
- Serve your **crumble** in bowls with a dollop of **whipped creme fraiche**.

Enjoy!