



American apple and cinnamon crumble

Receta de V-ZUG AG



Preparación
Tiempo de
cocción
Porciones 4

Preparation

800 g apples, equivalent to about 6 apples

50 ml water

Butter, for greasing the porcelain dish

Peel, core and dice the apples. Grease the porcelain dish with butter. Put the diced apple and the water into the porcelain dish and spread evenly.

80 g sugar

50 g plain flour

60 g rolled oats

$\frac{3}{4}$ tsp cinnamon, ground

$\frac{3}{4}$ tsp nutmeg, ground

70 g butter

Aire caliente húmedo (170 °C)

Mix the sugar, flour, rolled oats and spices together, then rub in the butter until the mixture resembles breadcrumbs. Sprinkle the streusel over the diced apple. Put the porcelain dish on to the wire shelf in the preheated cooking space. Bake.

Introducir los alimentos

Aire caliente húmedo 170 °C durante 35 Min.

Dust the warm apple streusel with icing sugar and serve with ice cream.

Consejos

Serve with vanilla or your favourite ice cream.

Accesorios

Porcelain dish $\frac{1}{2}$ GN, depth 65 mm

Wire shelf





Información complementaria

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