



American apple and cinnamon crumble

Рецепт від V-ZUG AT



готування	45 хв
Час	35 хв
готування	
Порції	4
Прилад	Combair SE з 2015 року

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

Розігріти робочу камеру до 170 °C Гаряче повітря вологе

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.

Заснути страву для готування

Гаряче повітря вологе 170 °C протягом 35 хв

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

Поради

Serve with vanilla or your favourite ice cream.

Акcesуари

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

Wire shelf

