

Raciones para 1

120 g
Plain flour
20 g
Oat flakes
60 g
Brown sugar
60 g
Cold butter, cut into cubes
2
Apples
30 g
Butter
110 g
Blueberries
15 g
Sugar
1 pinch
Ground cinnamon

- 1 Heat oven to 190°C. Then, tip the flour, oat flakes and sugar into a large bowl. Add the cold butter cubes and rub into the flour using your fingertips to make a light breadcrumb texture. Do not overwork it or the crumble will become heavy.
- 2 Sprinkle the mixture evenly over a baking sheet and bake for 10 minutes or until lightly coloured.
- 3 To make the fruit compote, peel, core and cut the apples in half and each half in slices.
- 4 Put the butter and the sugar in a saucepan and melt together over a medium heat. Cook for about 3 minutes until the mixture turns to a light caramel.
- 5 Stir in the apples and cook for 2 minutes. Add the blueberries and the cinnamon and cook for 2 minutes more.
- 6 Spoon the warm fruit into an ovenproof gratin dish, cover with the topping, then reheat in the oven for 15 minutes. Serve warm with a little bit of custard.

Chef's Notes

<https://cookinglovers.teka.com/es/receta/crumble-de-manzana-y-arandanos/>

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