

APPLE CRUMBLE

4 to 6 servings (1)

Baking time : about 30 to 35 mn

INGREDIENTS

For the compote :

- 1 kg of apples (pippin) (2)
- 125 g caster sugar (3)
- a 1/2 lemon juice
- a 1/2 half cinnamon spoon (4)

For the sablé crust (5) :

- 150 g butter
- 150 g caster sugar
- 150 g flour (6)
- a little salt
- a little butter for the dish

DIRECTIONS

1/ Peel the apples, cut them, eliminate the pips. (7)

Put them into a saucepan (8) with a little lemon juice. Cook for about 15 mn until they look soft.

2/ Mash (9) the apples with a fork and add sugar and cinnamon

Transfer into a dish (10). You can add raisin, almonds, nuts...

Pre-heat the oven (11) (240°C - th.7)

3/ In a jar, soften the butter with a wooden spoon (12). Add the sugar, a pinch of salt and the flour.

Crumble (13) the mixture with your fingers and rub (14) yours hands.

4/ Crumble the mixture on top of the compote. Bake (15) for about 30 to 35 mn (180°C - th.6) until the crust looks browned (16).

Serve warm or cold with ice-cream or "crème anglaise"

You can also try with other fruit :

bananas - pears - pears and apples - strawberry - raspberry - redcurrant - blueberry - apricot...

VOCABULARY NOTES

(1) servings : parts

(3) caster sugar : sucre en poudre

(5) sablé crust : pâte sablée

(7) pip : pépin

(9) to mash : écraser

(11) oven : four

(13) to crumble : émietter

(15) to bake : cuire (au four)

(2) pippin : reinette

(4) cinnamon spoon : cuillère de canelle

(6) flour : farine

(8) saucepan : casserole

(10) dish : plat

(12) wooden spoon : cuillère en bois

(14) to rub : frotter

(16) browned : doré