



This dessert can be prepared using all the fruits you have at home: ripped pears, cherries, plums, peaches... And the butter must be very cold.

Berries, blackberries, blueberries, raspberries... can be fresh or frozen.

FRUIT CRUMBLE

= SERVES 6 =



KITCHENWARE

Little baking dish (15cm)

Pan

Knife

Cutting board

Bowl

Spoons

1. Preheat the oven to 200°C.

2. Peel and core the apples and cut them into chunks.

3. Put them into a pan with the red fruits. Add sugar and vinegar, then cook over a low heat for 5 minutes to soften slightly.

4. Tip into a small ovenproof baking dish.

FOR THE FILLING

2 apples

1 handful of frozen berries

For the crumble

5. Place the flour, butter and sugar in a bowl and mix with

3 tbsp sugar
1 tbsp Modena vinegar

FOR THE CRUMBLE TOPPING

50g cold butter
100g flour
30g sugar
Icing sugar for sprinkling
Ice Cream for serving

your fingers until it resembles a sand texture.

For the assembly

6. Cover the fruit with the crumble and sprinkle with icing sugar.
7. Bake for 20-25 minutes. You can serve it with ice cream or custard.

enjoy!