

# APPLE & PEAR CRUMBLE

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## INGREDIENTS

500g apple peeled, cored and cut into large chunks

1 lemon zested

1/2 lemon juiced

2 tbsp light muscovado sugar

500g pear peeled, cored and cut into large chunks

### For the crumble topping

100g pack walnut

175g plain cake flour

85g butter, diced

85g caster or light muscovado sugar

## METHOD

**1.** Heat oven to 190C/fan 170C/gas 5. Put the chopped apples, lemon zest, and sugar in a saucepan. Add the lemon juice and cook for 3-4 mins. Tip in the pears and cook 2-3 mins more, until the fruits are just beginning to soften. Spoon the fruits and juices into a 1.7 litre pudding dish and flatten slightly.

**2.** For the crumble, finely chop half the walnuts in a food processor until reduced to the consistency of ground almonds. Add the flour, butter and sugar and continue to blitz to a coarse or fine crumble mix, whichever you prefer.

**3.** Roughly break the remaining walnuts with your fingers and stir into the crumble. Scatter the crumble mix on top of the fruits and bake for 20-25 mins until golden brown. Serve warm with cream or custard.

THE  
COOKERY

by The Secret Jozi Chef