

# APPLE AND KIWI CRUMBLE



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**Preparation :** 20 min - **Resting :** - - **Cooking :** 30 min - **Equipment :** -

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**Ingredients :** 4-6

- 100 g plain flour - 80 g caster sugar - 3 kiwi fruits - 1 tsp ground cinnamon - 100 g butter - 4 apples - 1 level tbsp vanilla sugar

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1. Preheat your oven to 180 °C (gas mark 4).
2. Wash and peel the apples and kiwi fruit. Slice all the apples and half the kiwi fruit in the Midi bowl fitted with the 2-mm slicing disc. Arrange the fruit slices in a buttered dish.
3. Blend the remaining kiwi fruit in the mini bowl.
4. Cover the sliced fruit with the kiwi coulis.
5. Put the butter, sugar, vanilla sugar, cinnamon and flour in the main bowl with the metal blade. Pulse 3-4 times.
6. Cover the fruit with an even layer of crumble.
7. Bake for 30 minutes.
8. Serve hot.

**Chef's tip :**

for an even more luscious recipe, add chocolate chips to the crumble. Delicious with liquid crème fraîche or

vanilla ice cream

Mini Plus ■

Compact 3200 XL ■

CS 4200 XL ■

CS 5200 XL ■

Pâtissier Multifunction ■