



## Apple & Stem Ginger Chutney Crumble with Vanilla Icecream (courtesy of @lelittlegourmand)

Serves 8

Prep Time: 1 hour

### Ingredients for the filling

3 medium apples, peeled, cored and sliced to 1cm thick cubed

2 tbsp golden caster sugar

2 tbsp Apple and Stem Ginger Chutney

### For the crumble

175g plain flour

110g golden caster sugar

110g cold butter

### For the topping

1 tbsp rolled oats

1 tbsp demerara sugar

vanilla ice cream, to serve  
edible flowers

### **METHOD**

Heat the oven to 190C

Toss apples with 2 tbsp golden caster sugar and Apple and Stem Ginger Chutney, then put in a baking dish.

Flatten down with your hand to prevent too much crumble falling through.

Put plain flour and golden caster sugar in a bowl with a good pinch of salt.

Slice in cold butter and rub it in with your fingertips until the mixture looks like moist breadcrumbs.

Pour the crumb mix over the apples to form a pile in the centre, then even out.

Sprinkle 1 tbsp rolled oats and 1 tbsp demerara sugar over evenly, if you wish.

Set on a baking tray and put in the preheated oven for 35-40 minutes, until the top is golden and the apples cooked.

Leave to cool for 10 minutes before serving.

Add a scoop of ice cream and garnish with an edible flower