

# CHARDONS

## DAY 2 - DESSERT

Apple & Mixed Berry Crumble with custard (S), (V), (NF)

Vegan Gluten free crumble mix (VG), (LF), (GF)

Serves: 8 persons



### Recipe Ingredients

#### **Fruit Filling**

- 0.5kg Frozen summer berries
- 8 Green apples
- 2tbsp Icing sugar
- 2tbsp Corn flour

#### **Crumble**

- 150g Caster sugar
- 100g Soft butter Not suitable for (VG), (LF)
- 200g Flour Not suitable for (GF)

#### **Custard**

- 1 litre Milk Not suitable for (VG), (LF)
- 5 large tbsps. Custard powder



### Morning Preparation

**9:20am**

1. Peel, core and chop the apples into quarters then thinly slice them.
2. Put them into a glass bowl with sugar and berries. Mix well.
3. Cover with cling film and microwave for 10 minutes until they are soft. Mix well after 5 minutes to make sure the flavours are mixing together.
4. Remove the cling film and strain the liquid through a sieve into a small saucepan. Place the apple and berry mix in an oval dish.
5. Put the saucepan with the fruit juices on a high heat. Bring to the boil then thicken up with a little corn flour until it is a thick syrup consistency.
6. When ready, pour the syrup over the apples, making sure the edges of the oval dish remain clean.
7. Leave on the side covered with cling film ready for the evening. Save a portion in a small white bowl for (VG), (LF), (GF) guests.

### Evening Preparation

**6:00pm**

8. Make the crumble topping and custard.
9. Add the flour and sugar in a glass bowl and mix well.
10. Add the softened butter and combine till wet sand consistency. Leave on the side until later; it will become soggy if added at this point.
11. Sprinkle the crumble topping evenly over the apples and place in the oven to bake at 190°C for 20-25 minutes until golden and crispy.
12. Pour the milk into a saucepan and place on a medium heat to simmer (do not boil as it will burn the pan).
13. When the milk starts to simmer, add the custard mix one tbsp. at a time, whisking continuously to avoid lumps until it has a thick and smooth consistency.
14. Remove the crumble from the oven.
15. Keep on a very low heat until ready to be served.

### To Serve

16. Spoon the crumble in a soup bowl with a small ladle of custard (not suitable for (VG), (LF)) over one side, and add a sprig of fresh mint.

[VIDEO UPDATE – NOTE WE NO LONGER USE THE MUESLI CRUMBLE TOPPING AS SHOWN IN THE VIDEO, INSTEAD FOLLOW BELOW RECIPE FOR GLUTEN FREE VEGAN CRUMBLE MIX.]

Dessert - Vegan Gluten free crumble mix (VG), (LF), (GF)

Serves 4



#### Recipe Ingredients

- 100g rice flour
- 100g brown sugar
- 100ml vegetable oil

Morning or evening preparation (quick and easy so whenever you have 15 min)

1. Preheat oven to 180 degrees and prepare an oven tray lined with greaseproof paper
2. Mix all ingredients into a mixing bowl and combine
3. Poor mixture onto greaseproof lined oven tray and spread evenly to around 1cm thickness
4. Place tray in the oven and cook for around 15 minutes checking and mixing every 5 minutes until golden brown

The logo for CHARDONS features a stylized blue arch above the brand name. The arch is composed of two curved segments meeting at a central point, with a thin horizontal line extending from each end. The word "CHARDONS" is written in a clean, black, sans-serif font, centered below the arch.

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5. Then set aside and leave to cool ready to top the apple and berry mixture
6. Reheat apple and berry mix and place into the bowl and sprinkle with crumble mix
7. Serve with or without cream or custard depending on guest

***Tip - This can be made in bulk and will last weeks if kept in a plastic container on a shelf in your kitchen***