

Inspired Hillier Recipes

Sweet Spring Crumble

ORANGE INFUSED APPLE & RHUBARB CRUMBLE

SERVES 6

1. Set the oven to 180c/160fan
2. Gently cook the apples with the orange juice in a saucepan, until they begin to soften (about 5 minutes) Remove from the heat.
3. Stir in the rhubarb, sugar and orange zest and place in a baking dish.
4. Make the crumble by rubbing together the flour, butter and sugar to form a fine 'crumb' texture.
5. Do not over work the mixture. Stir in the hazelnuts,
6. Pour the crumble over the fruit mixture to evenly cover. Do not be tempted to flatten it – you want a light, airy crumble topping.
7. Sprinkle over a little extra sugar.
8. Bake until the crumble is golden and bubbling, about 40 minutes.
9. Allow to rest for 5 minutes before serving with custard or thick cream.

Ingredients:

- 500g Bramley apples – peeled, cored and sliced
- 500g rhubarb – washed, topped & tailed and cut into 3cm pieces
- 2 oranges – juice and zest
- 150g light brown sugar

Crumble

- 180g plain flour
- 100g unsalted butter
- 75g caster sugar, plus extra for sprinkling on top
- 50g peeled hazelnuts – roughly chopped

Top Tip

Replace the orange with 100g stem ginger, finely chopped, and add to the apples when cooking.

