



LEFTOVER BREAD APPLE CRUMBLE

***Chef Georgina
Refettorio OzHarvest***

INGREDIENTS

- 8 apples, skin on, diced
- 1 orange, zest & juice
- 200g of water
- 100g sugar
- Vanilla (optional)

- 100g sugar
- 100g butter, cold
- 75g bread
- 75g plain flour
- Pinch of salt
- 30-60g of any nuts (we used 30g pistachio & 30g almond meal)

METHOD

For the secret:

- For the filling, roughly dice apple into 2cm pieces. Place in a medium-sized pot with sugar, water, vanilla, orange zest & juice. Now throw the whole orange in there too! Bring to medium heat & cook until the apple is tender;
- While the apples are cooking, start making your crumble. Start by dicing your bread. Leave on the bread crust if it's soft, otherwise, remove. Blitz your diced bread in a food processor until the breadcrumbs are fine;
- In a medium bowl, add your breadcrumbs, flour, sugar & nuts;
- Cut your butter into 1cm squares. Rub the butter into the flour mix until it resembles large breadcrumbs & no large chunks of butter remain;
- In a baking dish, place all the cooked apples in the bottom & smooth out. Top with the crumble mix;
- Place in a 160c oven for 25 mins or until the topping is golden brown;
- Enjoy!

Note: Best served with cream or ice cream.