

TANDY FOOD FILES

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Blackberry & Apple Crumble with Raspberry Frozen Yoghurt

Serves 6

Cooking time: apx. 30 mins

Preparation time: apx. 30 mins

There's nothing more heart-warming on a chilly Autumn day than an apple crumble made with Bramley cooking apples fresh off the tree and blackberries gathered from the hedgerows. This crumble uses oats for an extra crunching topping. Try using ground almonds instead of oats for a light nutty crisp.

For the RASPBERRY FROZEN YOGHURT

500ml natural yoghurt
200g frozen raspberries
2 tablespoons honey

For the CRUMBLE

Filling:

3 large Bramley apples,
Pinch of cinnamon
150g Demerara sugar
80g fresh blackberries

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Topping:

- 100g oats
- 100g plain flour
- 100g butter, cubed
- 50g sugar

Begin by making the tortillas:

1. Whiz together the ingredients in a blender and then pass through a sieve.
2. Place in a shallow plastic tray and freeze.
3. After half an hour, fluff up with a fork. Repeat a couple of times.

For the crumble

4. Preheat oven to 200C
5. Peel core and cut the apples into small chunks
6. Place the apples and blackberries in a pan.
7. Add enough water to cover blackberries and apple mixture half way.
8. Add the cinnamon and sugar and cover.
9. Simmer gently until the fruit has softened.
10. While the fruit is stewing, place the flour, oats and sugar in a bowl
11. Rub the butter into the flour mixture until it resembles fine breadcrumbs
12. Spoon the apple mixture into a buttered ovenproof dish
13. Spread the topping evenly over the apple mixture.
14. Bake in the oven for 20mins or until golden brown
15. Serve the crumble with spoonfuls of frozen yoghurt, yum!