

A recipe that went down a storm at our lunch at Kennet Furniture Reurbiz, this scrumptious dessert was a mouth-watering finale to a delightful lunch in an unusual setting.



APPLE CRUMBLE PIE

Serves 8

Ingredients:

375g puff pastry
5-6 well-flavoured eating apples
100g plain flour
100g chopped almonds
200g vanilla sugar [or 200g plain sugar]
100g unsalted butter
¼ teaspoon ground cinnamon
Generous pinch of salt

Method:

1. Grease and line a 23-25cm tart tin. Pre-heat the oven to 190C/Gas 5.
2. Roll out the puff pastry and use it to line the tin, overlapping the edge by just a little bit
3. Peel and core the apples and finely slice. Pile them into the pastry case until it is just over two-thirds full.
4. Put the flour, chopped almonds and vanilla sugar into a large bowl, rub in the butter until the mixture resembles breadcrumbs and then sprinkle the crumble evenly over the apples
5. Bake in the oven for about 35 minutes until the pastry and crumble are brown and appetising.
6. Serve with a dollop of crème fraiche, double cream or thick yogurt.