

Apple and Berry Crumble with Custard

ingredients

Apple and Fruit mix

48 / 12kg Bramley apples, peeled and chopped into big chunks

5kg frozen berries

35g / 2 tbsp vanilla paste

up to 1 kg light brown sugar to taste - less!

Crumble mix

2kg plain flour

1kg wholemeal flour

1kg ground hazelnuts

1kg oats

2 kg butter

2 kg light brown sugar

GF nut free & vegan mix

600g GF flour

300g vegan margarine

300g light brown sugar

Custard

Normal custard

9L milk

554g custard powder

400g sugar

Vegan custard

1L oatly milk

58g custard powder

40g sugar

3L greek yoghurt

0.2l vegan yoghurt

Apple and Berry Crumble with Custard

1. Immerse peeled and chopped apples in cold water to prevent oxidation
2. Once all apples and other fruit are prepared, drain most of the water (just leave a little at the bottom of the pan to avoid the fruit catching during the cooking process)
3. Add vanilla and cook until the apples are cooked but not completely mushy
4. Adjust sweetness as required * reserve fruit without sugar for the non-sugar portion
5. Transfer into trays (2 big trays, 2 small trays)
6. Make crumble mix in batches -
7. Cover with crumble mix
8. Bake at 180°C for 30 - 40 minutes (?) and swap shelves half way through
9. Make custard according to instructions on tin
10. Serve with option of yoghurt for non-custard lovers

The magimix can probably

X 2 batches

handle 1kg **MAX!**

200g plain flour

100g wholemeal

100g ground hazelnuts

100g oats

200g butter

200g sugar

X 10 batches

For g/f, nut free vegan it

can be halved

300g gf flour

150g marg

150g sugar