

# Apple & Rhubarb Crumble

## INGREDIENTS

3 medium green apples  
6 stalks rhubarb, diced into 1cm pieces  
150g brown sugar  
1 Vanilla Bean, split

## CRUMBLE MIX

100g plain flour  
80g caster sugar  
90g butter



## METHOD

Peel, core and roughly dice apples and cook, with a little water, over low heat until soft. Stir regularly and do not overcook to let the apples go to a pulp.

Stew rhubarb, vanilla bean and sugar until rhubarb is soft but not totally broken down. Generally you don't need to add any water for cooking the rhubarb but do stir it regularly to stop the sugar from catching. Remove vanilla bean and combine diced apple with rhubarb.

Meanwhile make the crumble mixture by mixing the flour and sugar together and then rubbing the butter in so as to leave small lumps – do not bring this to breadcrumb stage.

Place rhubarb mixture into 4 ovenproof bowls, leaving two centimetres from top. Spoon over the crumb mix and cook in a preheated 180 °C oven for 15 minutes or until crumble topping is golden brown.