

# Cinnamon apple crumble

(approx. 28 servings)



CHUNKY APPLE COMPOTE FOR PASTRY 24%



5/1  
tin







## Ingredients



Chunky apple compote  
for pastry 24% **Léonce Blanc**

1 5/1 tin

## Cinnamon crumble topping

Flour	220 g
Caster sugar	180 g
Ground almonds	220 g
Ground cinnamon	10 g
Softened butter	400 g

### Preparation:

In a stand mixer fitted with the paddle attachment, **MIX** the softened butter, sugar and cinnamon on low speed.

When fully combined, **ADD** the flour and **MIX** again.

**USE** a spatula to clear the sides of the bowl.

**ADD** the ground almonds.

**MIX** well on low speed without overbeating.

**REMOVE** the crumble from the bowl and **KEEP** refrigerated for at least 4 hours before use.

### Assembly:

**PREHEAT** the oven to 180°C.

**DIVIDE** the compote into small individual dishes (150 g per serving).

Just before baking, **USE** a grater with large holes to grate the crumble over each dish (approx. 35 g per serving).

**BAKE** for 15 to 20 min. The crumble should be golden and crispy.

Serve immediately, with a scoop of vanilla ice cream if desired served separately.

