

APPLE CRUMBLE

with butterscotch sauce

3 Cox's apples
1 Bramley apple
200g plain flour
100g butter
100g sugar
A little extra sugar and butter
Cream

Method

Put the plain flour, butter and sugar in a bowl and, using your fingers, rub this till it starts to become a crumble texture. Put the mixture on a tray, place it in a preheated oven and cook till lightly brown. Remove and leave to one side.

Take the Cox's apples, peel and turn them in to barrel shapes. Put in a pan with a little sugar and cook on a low heat until just soft.

Peel and dice the Bramley apple, put in a pan with a little sugar and water and cook until it has completely broken down. Then put in a food processor and purée.

For the butterscotch sauce, cover the base of a pan with sugar and cook on a low heat until the sugar has turned a light brown. At this stage you need to whisk in some butter and finish with cream.

To plate the dish, swipe the purée across the plate and lay the Cox's apple on top of this. Put the crumble mix over the top and then drizzle some butterscotch sauce on the plate. Finally add a quinnell of whipped cream on top.