

Apple Crumble Tart

Maybe not quite your Grandma's apple crumble, but this is a really tasty alternative. A sweet pastry base, cinnamon apple layer, creme patisserie for the custard and a healthy layer of nutty crumble on top. Yum.

- 🕒 Prep time: 1.5 hours
- 🕒 Waiting time: 1 hour

Ingredients

1x quantity of Basic Sweet Pastry

0.5x quantity of creme patissiere

Apples

4 large eating apples,
1 tsp cinnamon
1 tsp mixed spice

Crumble

150g plain flour
60g caster sugar
100g unsalted butter



Method

1. Make the pastry and blind bake as in separate recipe, making sure the case is dry on the bottom and golden. Cool completely.
2. Whilst the pastry is cooking, make the crumble. Place all the ingredients in a bowl and rub them together to create breadcrumbs. Place the mix on a baking tray and cook for about 10 minutes, or until golden brown. Leave to cool completely.
3. Make the creme patissiere, as in separate recipe and cool completely. Make sure, if you are leaving it for a long time, to cover it completely with clingfilm so that a skin does not form.
4. Prepare the apples. Core and thinly slice the apples, trying to be quick so that they do not brown. Place in a large saucepan with the spices and mix over a medium heat for 1-2 minutes. They should have just lost their rawness but keep some crunch.
5. Assemble. Fill the bottom half of the tart case with the pastry cream, smoothing it down to create a flat surface. On top, place the apples in an even layer and completely cover the apples. Serve chilled with a sprinkle of icing sugar.

Alternatives: Add 50g of (roughly chopped) almonds to the crumble before baking to give a nutty finish.