



PARMESAN APPLE CRUMBLE

SERVES
6-8 people

PREP TIME
20 minutes

COOKING TIME
30 minutes



INGREDIENTS

For Crumble:

50g Perfect Italiano Parmesan Grated cheese
 300g All purpose flour
 50g Caster sugar
 200g Anchor unsalted butter, softened
 1 Tbsp Vanilla extract

For Apple Filling:

500g Apples, peeled and sliced
 50g Caster sugar
 1 Tbsp Nutmeg
 2Tbsp Cinnamon

INSTRUCTIONS

- 1** Preheat oven to 180°C.
- 2** Place flour, sugar and Perfect Italiano Parmesan cheese in the large bowl and mix well. Add the softened Anchor butter and vanilla extract. Use hands to rub everything together until the mixture resembles breadcrumbs.
- 3** For the filling, place sliced apples in a large bowl and sprinkle over sugar, nutmeg and cinnamon. Stir together.
- 4** Spoon the apple filling evenly at the bottom of a baking dish. Add the crumble on top.
- 5** Sprinkle with Perfect Italiano Parmesan cheese.
- 6** Bake in the oven for about 30mins or until crumble is golden.
- 7** Serve with a scoop of vanilla ice cream!