

Apple and gingerbread crumble

Recipe for ou 12 Tapas

Description

cooked apples covered by a gingerbread crumble

Note

Take the butter out of the fridge one hour before to use it to be easy to work with it.

Ingredients

For the crumble

- 60 Gr Sugar
- 60 Gr Flour
- 60 Gr Butter
- 3 Slice(s) Gingerbread

- Butter

Other preparations

- 5 Unit(s) Cortland apple
- 4 Slice(s) Gingerbread

- Butter

Preparation

- Preparation time **30 mins**

Preparation

Peel, empty and cut the apples in small dices

For the crumble pastry

Put the gingerbread in the oven 10 minutes to dry it. Take it out of the oven and crumble it. Mix the flour, the sugar, the butter and the gingerbread together as a sugar crust pastry.

For the plating

With the rest of the gingerbread, cut small circles to put at the bottom of cassolettes, add the apple dices, cover it with the crumble and cook approximately 10 min in 425 until the crumble get golden brown.

Bon appétit!