



APPLE CRUMBLE

BLACKBERRIES

Ingredients:

75 gr flour
30 gr nuts
125 gr brown sugar
25 gr white sugar
100 gr cold butter
3 apples
50 gr blackberries
1 lemon
2 tsp EldurApi Injection mix dessert
1 tbsp sunflower oil
vanilla ice cream

Requirements:

pro set
2 bowls
wooden cutting board
grater

Light a small amount of charcoal and heat the YAKINIKU® to a temperature of 150 °C. Once the temperature is reached, place the pro set in the Kamado. Then place the heat deflector underneath and place the half moon grid at the highest level in the multilevel lift. Now let the Kamado heat up further to 200 °C.

Mix the flour, brown sugar and butter in a bowl to form a crumbly dough. Next, peel the apples and cut into small cubes. Place the apple cubes in another bowl along with the white sugar. Now grate the lemon over the bowl and add the juice of about half a lemon. Cut the blackberries in half and finish with the dessert mix, mix well.

Now grease a cast iron pan with sunflower oil and add the filling and crumble to the pan. Bake for about 30 minutes until you get a nice golden brown and crispy top. Nuts are a good addition in this recipe and can be optionally added in the last 5 minutes of cooking. Serve with vanilla ice cream for the perfect finish.

cast iron pan

Kamado set up:

indirect heat