

APPLE AND PASSION FRUIT CRUMBLE



Magazine
Feb. | Mar. 12

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20
min



Easy

INGREDIENTS

- 4 medium Royal Gala apples
- 4 passion fruit
- 1 tbsp sugar
- 4 Bonne Maman Pecan biscuits
- 50g butter
- 1 tsp Margão Ginger/Citrus spices
- Icing sugar

METHOD

Peel and quarter the apples • Cut lengthways each peeled quarter into three • Grease a baking tray with some of the butter • Place the apple on the tray, sprinkling with the spices and sugar • Bake in the oven (160°C) for 15 minutes • Halve the passion fruit and remove the pulp from inside with a teaspoon • Spread the pulp and juice of the passion fruit over the apples and bake for a little longer • Keep for later • Grease two one-portion ovenproof dishes with butter and sugar, fill with the apple from the baking tray • Crumble the biscuits with a rolling pin, add the remaining butter, mix and sprinkle over the fruit • Bake in the oven for a further 10 minutes and serve dusted with icing sugar