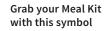




Summer Fruit Crumble

with Lemon Whipped Cream







Tinned Peaches





Apple



Classic Oat Mix

Thickened Cream

Prep in: 20 mins Ready in: 35 mins

The humble apple crumble gets a summery twist by adding peaches and a hit of citrus to the mix. We think this might be the best dessert to ring in the warmer months.

Pantry items

Butter

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Before you start

Wash your hands and any fresh food.

You will need

Large baking dish · Electric beaters (or a metal whisk)

Ingredients

	4 People
plums in juice	1 medium tin
tinned peaches	1 medium tin
apple	1
lemon	1
butter*	120g
classic oat mix	1 packet
thickened cream	1 medium packet

^{*}Pantry Items

Nutrition

Avg Qty	Per Serving*	Per 100g
Energy (kJ)	3289kJ (786Cal)	710kJ (169Cal)
Protein (g)	7.8g	1.7g
Fat, total (g)	41.6g	9g
- saturated (g)	25.6g	5.5g
Carbohydrate (g)	89.8g	19.4g
- sugars (g)	51.4g	11.1g
Sodium (mg)	241mg	52mg

The quantities provided above are averages only. *Nutritional information is based on 4 servings.

Allergens

Always read product labels for the most up-to-date allergen information.

Visit hellofresh.com.au/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



Get prepped

- Preheat oven to 220°C/200°C fan-forced.
- Reserve 2 tbs of plum juice. Drain tinned peaches and plums in juice and roughly chop, removing plum pits.
- Finely chop apple. Zest lemon, then cut into wedges.
- Place the **butter** into a medium heatproof bowl and microwave in **10 second** bursts or until melted.
- Add classic oat mix to the melted butter and combine.



Bake the crumble

- To a baking dish, add the fruit, a good squeeze of lemon juice and reserved plum juice.
- Sprinkle **crumble mixture** over fruit and spread out evenly.
- Bake until topping is golden and fruit is bubbling, 20-25 minutes.



Whip the cream

 While the crumble is baking, place thickened cream and lemon zest into a large bowl and whisk with electric beaters until soft peaks form and almost doubled in size, 3-4 minutes.

TIP: If you don't have electric beaters, use a metal whisk.

TIP: For maximum volume, chill both your bowl and cream before whipping.



Serve up

• Serve summer fruit crumble with lemon whipped cream. Enjoy!



Scan here if you have any questions or concerns





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