

Peach & Plum Crumble

with Lemon Whipped Cream

Grab your meal kit
with this letter



Plums in
Juice



Tinned Peaches



Apple



Lemon



Classic Oat
Mix



Thickened Cream

Prep in: 20 mins
Ready in: 35 mins

The humble apple crumble gets a vibrant twist by adding peaches and a hit of citrus to the mix. We think this might be the best dessert to brighten your week.

Pantry items

Butter

Before you start

Wash hands and fresh veggies. Avoid cross contamination by washing utensils after handling raw meat/poultry. Always use separate utensils for raw and cooked meat.

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.

1



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** in a medium heatproof bowl and microwave in **10 second** bursts or until melted.
- Add **classic oat mix** to the melted **butter** and combine.

3



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.

2



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**.

4



Serve up

- Serve peach and plum crumble with lemon whipped cream. Enjoy!

We're here to help!

Scan here if you have any questions or concerns



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