



Summer Apple, Mango & Peach Crumble

with Lemon Whipped Cream

Grab your Meal Kit with this symbol



Tinned Mango



Tinned Peaches



Apple



Lemon



Classic Oat Mix



Thickened Cream

Prep in: 20 mins
Ready in: 35 mins

The humble apple crumble gets a summery twist by adding mango and 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

Before you start

Remember to wash your hands for 20 seconds before you get cooking.

You'll also need to give your fruit and veggies a wash.

You will need

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

Ingredients

	4 People
tinned mango	1 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.

We're here to help!

Scan here if you have any questions or concerns

2023 | CW05



1



Get prepped

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

3



Whip the cream

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

TIP: For the perfect soft peaks, whip until the cream just clings to the whisk or beater when lifted!

TIP: If you don't have an electric mixer, use a hand metal whisk!

2



Bake the crumble

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

4



Serve up

- Serve the summer fruit crumble with the lemon whipped cream. Enjoy!

Rate your recipe

Did we make your tastebuds happy?

Let our culinary team know: hellofresh.com.au/rate