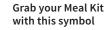


Summer Apple, Mango & Peach Crumble with Lemon Whipped Cream









Tinned Mango







Classic Oat Mix



Thickened Cream



Prep in: 20 mins Ready in: 35 mins **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.



Get prepped

- Preheat 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 classic oat mix and melted butter.



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



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

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



Serve up

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



Scan here if you have any questions or concerns





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