



# 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

	<b>4 People</b>
tinned mango	1 tin
tinned peaches	1 medium tin
apple	1
lemon	1
<b>butter*</b>	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](https://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**.



## 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!



## 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**.



## Serve up

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

## We're here to help!

Scan here if you have any questions or concerns



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