

AUGUST'S SEASONAL RECIPE #2

Discovery Apple & Raspberry Crumble Tart

Makes 8 Servings

Ingredients

- *6-8 Discovery apples (around 750g)*
- *35g butter*
- *2 tablespoon soft brown sugar*
- *225g raspberries*

For the sweet shortcrust pastry:

- *200g plain flour*
- *35g icing sugar*
- *Pinch of salt*
- *125g cold, unsalted butter, cubed*
- *1 large egg yolk*
- *50-75ml cold milk (or water)*

For the crumble:

- *100g plain flour*
- *75g unsalted butter*
- *50g light brown or caster sugar*
- *50g ground hazelnuts or almonds*



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How to Do It

1. *To make the pastry, put the flour, sugar and salt in a food processor and blitz briefly to combine.*
2. *Add the butter and blitz (or rub in with your fingertips) until the mixture resembles breadcrumbs.*
3. *Add the egg yolk and enough milk or water to bring the mix into large clumps.*
4. *Tip out on to a lightly floured surface and knead lightly into a ball. Wrap in cling-film and chill for 30 minutes.*
5. *Heat the oven to 190C/375F/gas mark 5.*
6. *Roll out the pastry quite thinly, to fit a 24 cm tart tin, leaving the excess hanging over the edge of the tin.*
7. *Prick all over with a fork, chill for 10 minutes, then line the pastry with greaseproof paper (or foil) and baking beans, and bake blind for 10 minutes.*
8. *Remove the beans and paper, and cook for 10-12 minutes more, until lightly browned, then trim the edges.*
9. *Quarter and core the apples, then slice thickly.*
10. *Heat the butter in a large frying pan until foaming, then add the apples. Fry gently for five minutes, tossing regularly, until they start to soften, then sprinkle on the sugar and stir so it dissolves into the buttery, appley juices.*
11. *Spread this mixture into the baked pastry case, and scatter over the raspberries.*
12. *For the crumble, sift the flour into a bowl and rub in the butter until the mixture resembles breadcrumbs.*
13. *Add the sugar and ground nuts, squeeze into lumps, then break these up a bit and scatter over the tart, then break these up a bit and scatter over the tart to give it a rough topping.*
14. *Bake for 30 minutes until golden brown. Serve warm or cold with double cream.*

Chef's Tip

As the season changes experiment with different types of apples or even use ripe pears.