

Apple Crumble Pots

For enough to feed 5-6 people you will need:

5-6 Eating Apples

4½ tbsp sugar

4½ strips of lemon zest

75g butter

210g ginger nut biscuits

Crème Fraîche

Lemon Curd

1 Potato Peeler

1 Sharp Knife

1 Chopping Board

1 Large Billie

1 Large Dixie

1 Wooden Spoon

1 Plastic Food Bag

9-10 Dessert Bowls



1. Peel and remove the core from the apples. Chop into 2cm pieces.
2. Using the potato peeler 'peel' the zest from the lemons, taking care not to take too much white pith as this tastes bitter. If the pieces are large, shred them lengthwise to make thin strips.
3. Gently(!) melt ½ the butter in the large Dixie and add your apple, sugar and lemon zest. Simmer gently until the apple is soft then remove from the heat to cool.
4. To make the crumble, melt the remaining butter slowly in the largest of the nest of 3 billies. Meanwhile crush the biscuits, a few at a time, by placing them in the plastic food bag and 'bashing' them with the back of the wooden spoon.
5. When the margarine has melted, remove from the heat and stir in the crushed biscuits until they are all covered in the melted margarine. Leave biscuits to cool.
6. When cold, layer the apple mixture and biscuits into bowls and top with a spoonful of crème fraîche swirled with lemon curd.