Spiced Apple and Pear Crumble with Hazelnut Topping

Ingredients:

For the fruit filling

- 3 medium apples (such as Bramley or Cox), peeled, cored, and sliced
- 3 medium pears (such as Conference), peeled, cored, and sliced
- 2 tablespoons light brown sugar
- 1 teaspoon ground cinnamon
- ½ teaspoon ground nutmeg
- ¼ teaspoon ground cloves
- Zest of ½ lemon
- 1 tablespoon lemon juice
- 1 teaspoon vanilla extract

For the crumble topping

- 150 g plain flour
- 75 g cold unsalted butter, diced
- 60 g light brown sugar
- 50 g rolled oats
- 60 g chopped toasted hazelnuts
- Pinch of salt

Method:

Prepare the fruit

1. In a large bowl, combine the apples and pears with the sugar, spices, lemon zest, lemon juice, and vanilla. Toss well until coated.
2. Transfer to a lightly buttered baking dish (around 20 x 25 cm).

Make the crumble topping

3. Place the flour and butter in a mixing bowl. Rub the butter into the flour with your fingertips until the mixture resembles breadcrumbs.
4. Stir in the sugar, oats, hazelnuts, and a pinch of salt.

Assemble the crumble

5. Evenly spread the topping over the fruit. Do not press it down too firmly; you want a rustic, crumbly texture.

Bake

6. Preheat the oven to 180°C (160°C fan).
7. Bake for 35 to 40 minutes, until the fruit is bubbling and the topping is golden brown.

Serve

8. Allow to cool slightly before serving.
9. Best enjoyed with custard, pouring cream, or a dollop of crème fraîche.