

## Chestnut and Apple Crumble

*During harvest there is an abundance of chestnuts and apples in the Wandri Valley...so for us this is the taste of autumn.*

*We love chestnut apple crumble, such a sweet, nutty and nourishing dessert that's really quick and easy to make....very important after a busy day harvesting!*

*For that added indulgence serve with a scoop of French chestnut ice-cream...yum!*

### Ingredients

#### Apple Mixture

500g fresh chestnuts  
6 apples... we use pink lady  
Zest of a lemon  
2 tsp ground cinnamon  
1 tbsp. brown sugar  
60ml water....or verjuice

#### Crumble

½ cup rolled oats  
⅓ cup plain flour  
⅓ cup almond meal or chestnut flour  
3 tbsp. flaked almonds  
1 tbsp. brown sugar  
100g unsalted butter chopped

Roast, peel and slice the chestnuts, set aside.

Peel, core and thinly slice the apples. Add lemon zest, brown sugar, 1 tsp cinnamon, water and simmer until apples are just soft....add half the chestnuts for the last couple of minutes of cooking. We add the chunky bits of chestnut and keep the smaller crumbly bits for the crumble.

Combine the oats, flour, almond meal (or chestnut flour), half the chestnuts crumbled. Rub in the butter using fingers until you have the texture of coarse breadcrumbs. Add the flaked almonds, combine gently.

Spoon the apple mixture into a greased baking dish. Top with crumble.  
Bake 180°C for 20 to 25 minutes.

Enjoy while hot with vanilla yogurt, cream or French chestnut ice-cream.

**Serves 6**