



## MATCHA APPLE CRUMBLE

*Gluten Free*

Serves 6



Apple crumble is the ultimate comfort food. Matcha brings out an interesting twist on this classic recipe. The marriage of almond and apples works well and provide a tasty gluten free dessert.

### INGREDIENTS

#### Crumble mix:

**100g** of rice flour

**4 tsp** Matcha and Beyond Culinary

Grade matcha

**80g** demerara sugar

**100g** grounded almond

**80g** cold butter (or vegetable margarine  
for vegan version)

**60g** flaked almonds / or **40g** flaked  
almonds and **30g** candied yuzu peel

#### Fruit mixture

**5** large cooking apples

**10g** butter

*Additional:* 1 handful of candied yuzu peel

1. Preheat the oven to 180°C.
2. Combine the rice flour, matcha, sugar and grounded almond together in a large bowl. Using your fingertips, work the butter into the dry mix until it resembles coarse breadcrumbs, then add the flaked almonds (and yuzu peel), mixing together gently.
3. Peel the apples and removing the core, diced them in chunks and pour them into a pan with 10g of butter and allow to cook for 10 minutes. When they have softened remove from the pan and add them to a baking tray.
4. Sprinkle with the crumble mixture on top and bake for about 20-25 minutes or until the crumble is a little golden and crunchy. You can serve hot with vanilla ice cream or a lemon sorbet but leftovers the day after may be even better.

*Candied yuzu peel gives the nice citrusy flavour to this crumble but may be hard to find. ½ apple and ½ mango is also a really nice combination, in that case, only pre-cook the apple and add the mango uncooked to the baking tray.*