



MATCHA RASPBERRY & APPLE CRUMBLE

Serves 6 individual portions or a 9x3" dish

The good old English crumble is still so popular and never seems to go out of fashion. With apples and raspberries in abundance at the moment, it makes for the perfect pudding. And being match lovers, we add matcha to the crumble to give our own twist on this classic dish.

INGREDIENTS

Crumble mixture:

175g plain flour

4 tbsp of our Organic Culinary
Matcha Grade

175g caster sugar

125g cold butter (or vegetable margarine
for vegan version)

Fruit mixture:

4 large cooking apples

10g butter

½ punnet raspberries

Additional: **1 tbsp** raspberry jam

- 1.** Preheat the oven to 180°C.
- 2.** Combine the flour and sugar in a large bowl, sieve the matcha over it and mix well.
- 3.** Using your fingertips, work the butter into the dry mix until it resembles coarse breadcrumbs.
- 4.** Peel and core the apples and remove the core, diced them in small chunks and add them to a baking tray.
- 5.** Sprinkle with the crumble mixture on top and bake for about 30 minutes or until the crumble is a little golden and crunchy.

*Serve it hot with vanilla ice cream or a lemon sorbet but leftovers the next day may even be better.
You can add fresh raspberries on top and sprinkle some more matcha over the crumbs.*