



**Miele**

# Apple and blueberry crumble with crème anglaise

By Miele

**15 minutes**

Preparation time

**20 minutes**

Cooking time

**6**

Serves

## INGREDIENTS

### Apple and blueberry crumble

800 g green apples, peeled and cut  
into 3 mm slices  
55 g (¼ cup) caster sugar  
75 g (½ cup) plain flour  
110 g (½ cup) firmly packed brown  
sugar  
1 tsp ground cinnamon  
60 g salted butter, softened  
45 g (½ cup) rolled oats  
75 g (½ cup) nuts, such as pecans,  
hazelnuts or almonds, roughly  
chopped  
125 g fresh or frozen blueberries

### Vanilla crème anglaise

2 eggs  
100 g caster sugar  
1 tsp vanilla bean paste  
350 ml cream  
200 ml full cream milk

## METHOD

### Apple and blueberry crumble

1. Combine the apple slices and caster sugar in a greased microwave and oven-safe dish (approximately 24 cm).
2. Place the dish in the microwave oven on the glass tray on shelf level 1. Cook on Microwave 850W for 10 minutes or until the apple is tender.
3. Meanwhile, combine the flour, brown sugar and cinnamon in a large mixing bowl. Rub in the butter and stir in rolled oats and nuts.
4. Combine the blueberries with the apples. Crumble the topping over the cooked apples.
5. Change the oven function to Microwave + Fan Plus, 300W and 180°C and cook for 10-15 minutes or until the topping is golden.
6. Stand for 10 minutes before serving the crumble with crème anglaise.

### Crème anglaise

1. Combine the eggs, sugar and vanilla bean paste in a bowl. Whisk in the cream and milk. Strain into sterilized jars and secure the lids.
2. Place onto the wire rack and Steam at 80°C for 1 hour.

### Alternative appliance function

#### Oven

1. Cook the fruit in the microwave as directed. Preheat the oven on Fan Plus at 180°C. Place the crumble in the oven on shelf level 3 and cook for 15-20 minutes, or until the topping is golden.