

Gluten-free apple crumble, peppery vanilla ice cream

Recipe for 2

Description

A recipe that is always good, follow the seasons for the optimal fruits.

Note

Follow the seasons for the choice of fruit, only make sure the fruit in question can handle the heat of the oven. Peaches or Strawberries for example :)

Ingredients

Garnish

- 2 Unit(s) Golden delicious apple
- 20 Gr Softened butter
- 1 Tsp Cinnamon powder
- 30 Gr Brown sugar

Crumble

- 100 Gr Rice flour
- 35 Gr Almond powder
- 15 Gr Maple sugar
- 1 Tsp Vanilla extract
- 75 Gr Butter
- 1 Pinch(es) Sea salt flakes
- 10 Ml Water

Edible decorations

- 2 Scoop(s) Vanilla ice cream
- 2 Turn(s) Black peppercorns

Preparation

- Preparation time **45 mins**
- Preheat your **Oven** at **400 F°**
- Resting time **10 mins**

To prepare before class

Ingredients

Make sure all your ingredients are weighed and ready for action, always double-check ;)

Turn your oven on to 400F.

Make sure your butter is tempered, left on the counter at least 1 hour before class.

Material

- 1 cutting board
- 1 peeler
- 1 paring knife
- 1 chef knife

Prep

Peel the apples, cut them in 4, then remove the center. Then cut the in half again and in a brunoise (small cubes). Leave those apples in a bowl, mix in some cinnamon.

In a pan, pour the sugar and let it melt a bit, add in your tempered butter and cinnamon. Finish with your apples to caramelize them. Mix. Remove from the pan into a baking sheet pan.

Slowly put your caramelized apples on the bottom of your moulds.

Crumble

Mix in all the ingredients together : Rice flour, almond powder, maple sugar, vanilla extract, butter, salt and water.

Mix it by hand, forming a homogenous paste, then break it down with your fingers making small pieces that you will then put over your caramelized apples. Send to the oven between 15 and 25 minutes, depending on the size of your moulds.

When the crumble is nice and dark brown, remove from the oven, let it rest for at least 10 minutes.

Then you can add your ice cream scoop on top, sit down and enjoy your creation.

Bon appétit!