



Crepe A La Pomme (Apple Crepe with Streusel)

Overview

Difficulty: Hard

Servings: 1-2

Preparation Time: 10 mins

Cooking Time: 25 mins

Ingredients

Crepe batter:

- 60g of plain flour
- A good pinch of salt
- 3 tablespoons of fine sugar
- ½ tablespoon of melted butter
- 150ml of milk
- Butter or sunflower oil to grease the pan

Apple filling:

- 5 large apples or 8 small apples
- 50g of butter
- 4 tablespoons of Malibu rum (coconut rum or any fruity liqueur of your choice)
- 100g of sultanas

Streusel topping:

- 75g of plain flour
- ½ tablespoon of ground cinnamon
- 40g of frozen butter
- 40g of demerara sugar or brown sugar
- 2 digestive biscuits, finely crushed

To serve:

- Ice cream of your choice, preferably vanilla
- Fresh berries

Methods

1. For the crepes:

- Place the flour and salt in the Bosch MCM 4 Food Processor and add the eggs, butter and half of the milk.
- Whizz until smooth and creamy, scraping down the sides once or twice to dislodge any stray pockets of flour.
- This will ensure a very smooth batter.
- With the motor running, mix in the remaining milk.
- Cook the crepes on a lightly buttered frying pan, stirring the batter occasionally.

2. For the apple filling:

- Core and peel the apples (you may leave the skin on to keep the vitamins).
- Cut the apple into dices. Alternatively, the apples can be roughly chopped with the food processor.
- Heat the butter in the large frying pan until sizzling.
- Toss in the apple cubes and sauté for about 5 to 7 minutes until golden brown and slightly softened.
- Add Malibu rum, stirring to deglaze, and cook until all the liquid has evaporated. Set aside to cool.

3. For the streusel topping:

- Sift the flour with cinnamon into the Bosch food processor bowl.
- Put on the rough grater attachment and insert the block of frozen butter to form the streusel topping. The topping should resemble breadcrumbs.
- Stir in the sugar and crushed biscuits.

4. To assemble:

- Preheat oven to 170°C.
- Place the apple filling on a greased baking dish and spoon the streusel topping on top of the apple filling.
- Bake until the topping is crisp and golden.
- Place the remaining half of apple topping inside the crepe and transfer the apple filling on top of the crepe.
- Top with ice cream and fresh berries to serve.

Product Used

Food Processor MCM4100

The clever compact food processor for cooking and baking – space-saving thanks to a useful accessories drawer and versatile with over 35 functions

