



Adam Penney's Bramley Apple Crumble

Preparation time: 60 minutes

Cooking time:

Serves: 4

Ingredients

150g golden caster sugar
2 kg Bramley apples
Pinch of lemon thyme

For the crumble:
200g unsalted butter
250g plain flour
50g semolina
100g flaked almonds
Zest of 1 lemon
Zest of 1 orange
125g caster sugar
100g pine nuts

Recently winning The Independent's Best Gastropub Award, The Horseshoe in Hampstead, London, is a charming place. It's chef Adam Penney has really grasped what people love about modern pub food such as this delicious Bramley Apple Crumble.

1. Put the golden caster sugar and 50ml water into a pan and cook over a low heat until it's a chestnut caramel colour.
2. Peel, core and cut the apples into 4cm dice. Add to the caramel and stir over a high heat for 5 minutes. Put in a dish, season with black pepper and add the thyme. Stir, then set aside to cool.
3. Preheat the oven to 180°C/fan160°/gas 4. Make the crumble. In a bowl, rub the butter and flour together (you can do this in a food processor if you prefer). Add the semolina, almonds, zests and sugar. Fold in the pine nuts and a pinch of salt. Place the mix on a baking paper lined tray and cook in the oven for 35 – 40 minutes, stirring halfway. Cool.
4. Warm the apple either in a pan or the microwave. Spoon into bowls, top with the crumble and serve with custard, if you like

