



Recipe of the Week

TAMARILLO & APPLE CRUMBLE

Serves 4

Ingredients

Equal quantities of stewed apple and tamarillos

90g melted butter

$\frac{3}{4}$ cup flour

$\frac{3}{4}$ cup rolled oats

$\frac{1}{2}$ cup coconut

$\frac{3}{4}$ cup sugar.

Method

1. Combine the butter, flour, rolled oats, coconut, and sugar to make the crumble topping.
2. Place the cooked fruit (hot) into an ovenproof dish and place the crumble topping on the fruit.
3. Bake at 180 deg C for 40 minutes, or until the topping is crunchy and golden.

Recipe courtesy Gay Tait, NZ Gardener 2016 Garden Diary