APPLE AND NASHI PEAR CRUMBLE

INGREDIENTS

4 large bramley apples
4 Nashi pears
2 tablespoons caster sugar
Zest of 1 orange

150 grams cold unsalted butter cubed
200 grams plain flour
Pinch of salt
100 grams oats
150 grams demerara sugar

METHOD

1  Pre-heat the oven to 180 degrees
2  Peel core and cut the apples and nashi pears into chunks
4  Scatter the apples and nashi pears in an even layer in the baking dish
5  Sprinkle the caster sugar and orange zest over the apple and nashi pears.
6  Combine the butter, flour and salt in a food processor and pulse until the mixture looks like breadcrumbs.
7  In a large bowl mix the oats, demerara sugar and flour mix together .
8  Sprinkle the oat mixture over the apple and nashi pears.
9  Bake for 20 - 30 minutes or until golden brown on top
10  Allow to cool slightly before serving