

Apple and Oat Crumble with Vanilla Custard

Warm, cinnamon-scented apples under a crisp oaty crumble.

PREP TIME	COOK TIME	SERVES
40 minutes	40 minutes	100 (about 140 g crumble plus 60 ml custard)

Suitable for: Vegetarian, Gluten-free with swap, Dairy-free with swap

Ingredients and shop codes

Fruit base

14 kg Cooking or eating apples, peeled, cored and sliced
810563 Fresh Granny Smith Apples (1x1kg)

500 g Caster sugar
200543 Tate & Lyle Caster Sugar (6x2kg)

20 g Ground cinnamon
203626 Country Range Ground Cinnamon (4x450g)

500 ml Water

Crumble topping

2.2 kg Plain flour
203838 Country Range Plain Flour (6x1.5kg)

1.2 kg Rolled oats
Closest: 200314 Country Range Oat Flakes (4x3kg)

1.6 kg Butter, cold, cubed
001056 Meadow Churn Unsalted Butter (40x250g) or 001055 Salted

500 g Soft light brown sugar
200542 Tate & Lyle Soft Light Brown Sugar (4x3kg)

Custard (100 x 60 ml)

8 litres Whole milk
000109 Whole Milk (4x2L)

400 g Cornflour
250075 Country Range Cornflour (4x3.5kg)

400 g Caster sugar
200543 Tate & Lyle Caster Sugar (6x2kg)

40 ml Vanilla extract (check it is nut-free)
Closest: 202363 Dr Oetker Vanilla Flavour (6x500ml)

Shop notes

- **Plain flour:** Gluten-free option: 200127 Doves GF Plain White Flour.
- **Rolled oats:** Check if the grade suits.
- **Vanilla extract:** Check it is nut-free.

Method

1. **Apples:** toss the apples with the sugar, cinnamon and water. Divide between trays (about 3.5 kg per 1/1 tray, 40 mm deep). Using eating apples needs less sugar; taste before sweetening.
2. **Crumble:** rub the butter into the flour until it looks like breadcrumbs, then stir in the oats and sugar. Scatter evenly over the apples.
3. **Bake** at 180°C (fan 160°C) for 35 to 40 minutes until golden and the apples are soft.
4. **Custard:** mix the cornflour and sugar with a little cold milk to a paste. Heat the rest of the milk until steaming, whisk in the paste, and cook gently, stirring constantly, for 5 minutes until thick. Add the vanilla. Hold at 63°C or above.
5. Serve warm. Use a food probe to confirm the crumble reaches 75°C when reheating.

Chef's tips

- A smaller 100 g portion plus fresh fruit works for Reception. Leftover crumble topping freezes raw in bags for another day. Stew any leftover apples for breakfast clubs.

Scaling

For 30 portions: multiply by 0.3

Nutrition note

about 1 portion of fruit per serving. Added sugar is roughly 10 to 12 g per portion across crumble and custard (estimate).

Allergens

Contains: Cereals containing gluten, Milk. **Check the label (varies by brand):** Sulphites, Soya. No tree nuts or peanuts in this recipe (nut-free menu).

Nut-free menu: no nuts or peanuts in any recipe. Check labels on every batch for allergens, gluten-free and vegetarian status. Menus should be checked against the school's own policies and local authority guidance. Product codes are shopping suggestions; prices and stock show on shop.brookstreetfoods.co.uk once you are signed in.