

Brebis d'Argental crumble with raspberry, granny smith apple and hazelnut

Informations

People : 4

Cooking time : 15 min.



Ingredients

Topping

- 200 g raspberries
- 2 Granny Smith apples
- 50 g toasted hazelnuts
- Whipped Chantilly cream
- Raspberry coulis

Crumble

- 200 g Brebis d'Argental
- 75 g ground hazelnuts
- 75 g flour
- 50 g caster sugar

Preparation steps

Combine the raspberries and the granny smith apples cut into segments.

Mix the ingredients for the crumble until you get a crumbly mixture.

Arrange the crumble on baking paper.

Bake for 10 to 15 minutes at 180°C to 200°C.

Pour the jumbled up fruit, hazelnuts and crumble into the glass.

Garnish with chantilly cream.

Pour the raspberry coulis over the top.

?**Tip:** You can swap the raspberries for fresh figs.