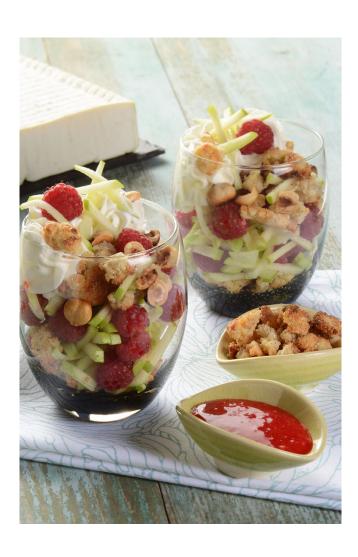


# Brebis d'Argental crumble with raspberry, granny smith apple and hazelnut



#### **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.