

Spécial Noël

Crumble

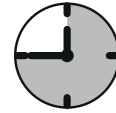
aux pommes



Nombre de personnes : 4

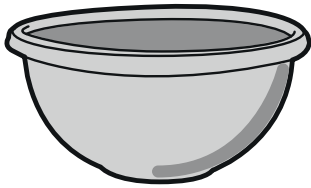


Temps global
(Préparation + cuisson)



45
minutes

Matériel



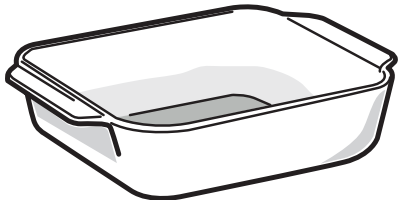
1 saladier



1 épluche légumes



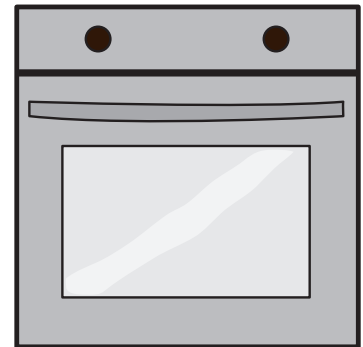
1 cuillère à soupe



1 plat à gratin



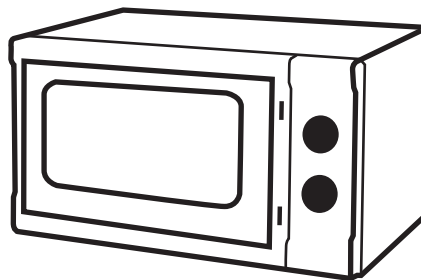
1 couteau



1 four



1 pot de yaourt



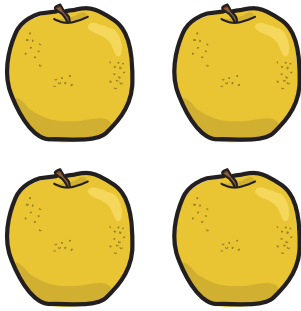
1 micro-onde



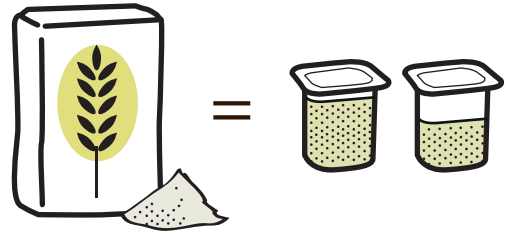
1 bol

Ingrédients

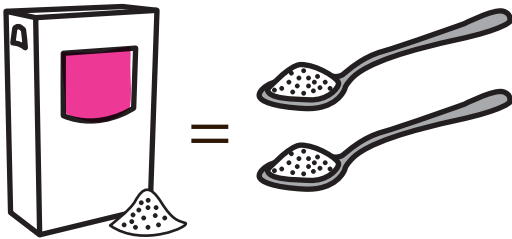
4 pommes



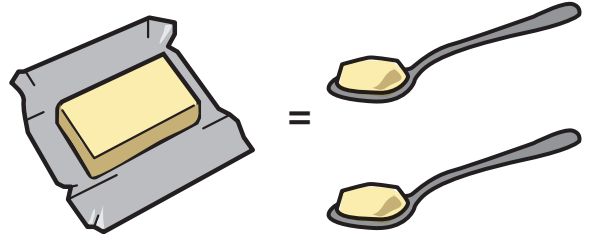
100 g de farine
= 1 + 1/2 pots de farine



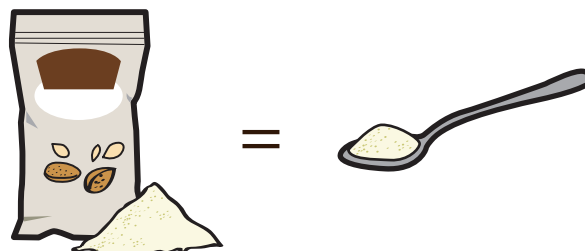
50 g de sucre en poudre =
2 cuillères à soupe



50 g de beurre =
2 cuillères à soupe

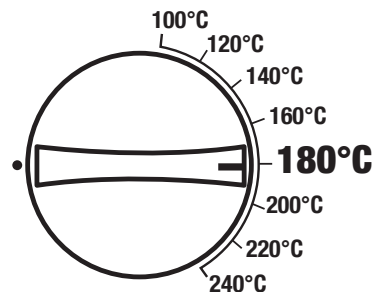
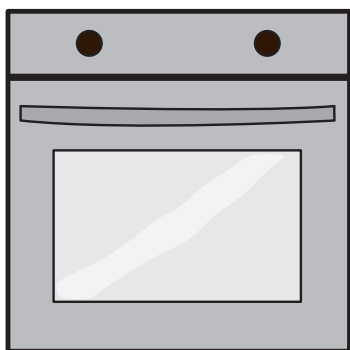


Poudre d'amande = 1 cuillère à soupe

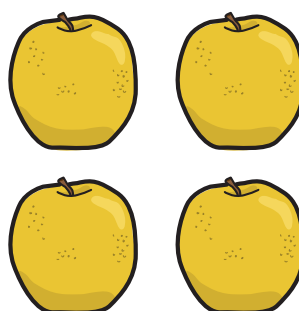


Recette

1 Préchauffer le four à 180°C ou thermostat 6.



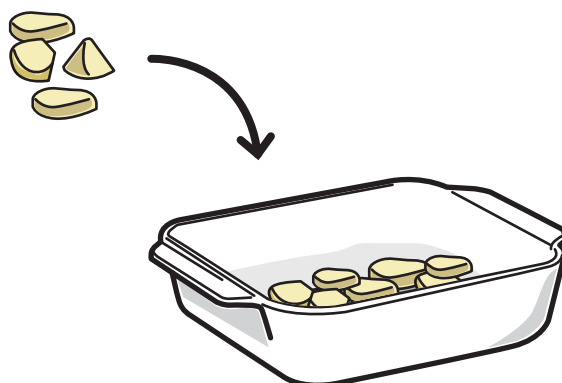
2 Éplucher les 4 pommes.



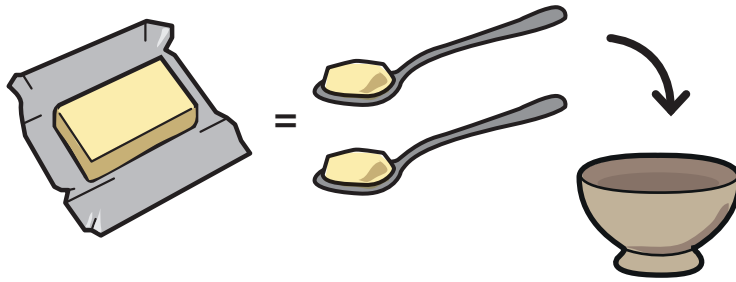
3 Couper les pommes en morceaux.



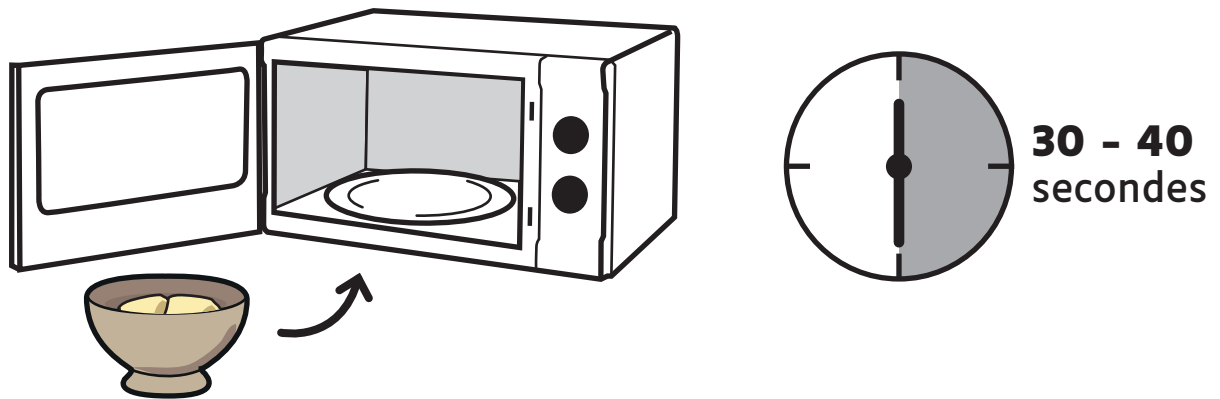
4 Poser les morceaux de pommes dans le plat.



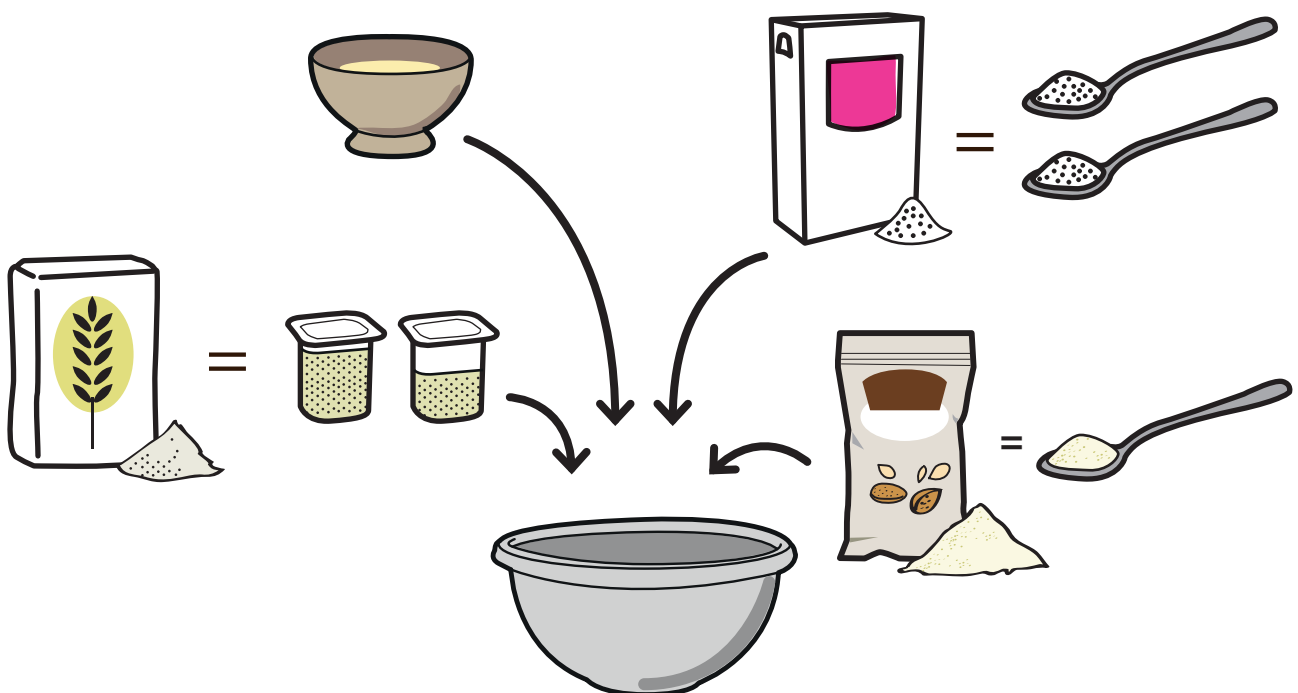
5 Mettre le beurre dans un bol.



6 Faire fondre le beurre 30 à 40 secondes au micro-ondes.



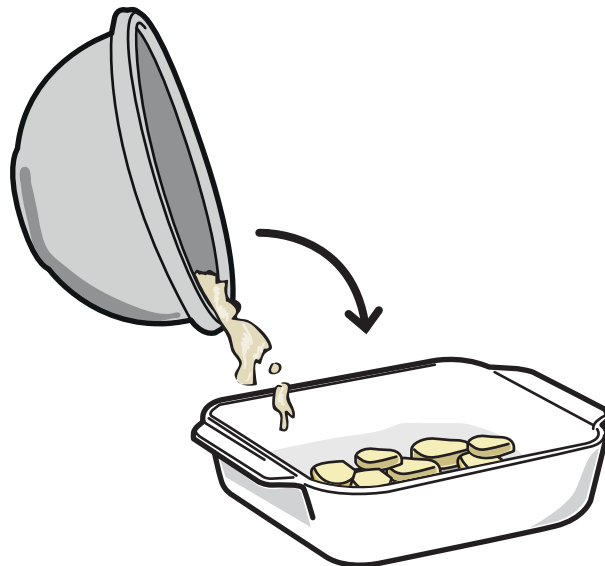
7 Dans un saladier, mettre le beurre fondu + la farine + le sucre + la poudre d'amande.



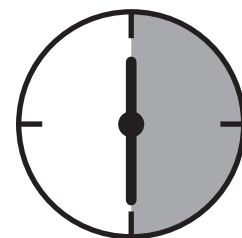
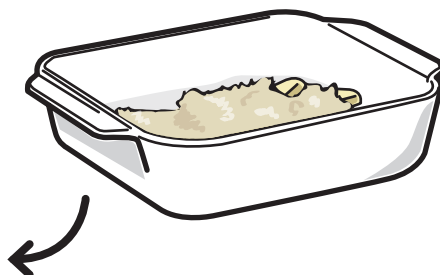
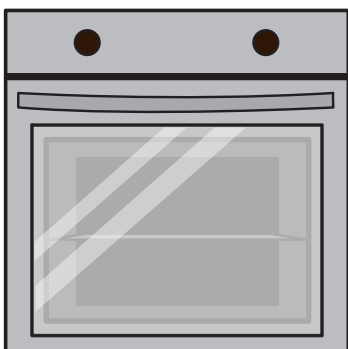
8 Mélanger avec les mains.
La pâte doit ressembler à du sable.



9 Verser le mélange sur les pommes.



10 Mettre au four pendant 30 minutes.



30
minutes